

Rise to the Occasion:
The Essential Soufflé

A Peek Inside **Dorie Greenspan's**
New Cookbook

bake

FROM SCRATCH®

56

Recipes
to **Cozy**
Up With

WHEN A
CAKE
MEETS A
BROWNIE

COOKIES AND CREAM
BROWNIE LAYER CAKE

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Swirl Breads
from Around
the World

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JAN/FEB 2022

VOLUME 8, ISSUE 1

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VANILLA TIRAMISÙ BROWNIES

Similar to the coffee-soaked original, this brownie boasts a velvet Mascarpone Cream topping and robust espresso flavor. Punctuating the rich sweetness is Heilala Pure Vanilla Extract and Heilala Pure Vanilla Bean Paste, complementing the complex coffee and chocolate flavors.

Makes 9 brownies

- 8 ounces (226 grams) 60% cacao bittersweet chocolate, chopped
- $\frac{3}{4}$ cup (170 grams) unsalted butter, cubed
- 1 cup (200 grams) granulated sugar
- $\frac{3}{4}$ cup (165 grams) firmly packed dark brown sugar
- $1\frac{1}{4}$ cups (156 grams) all-purpose flour
- 5 tablespoons (25 grams) sifted unsweetened cocoa powder, divided
- 1 tablespoon (3 grams) plus 1 teaspoon (1 gram) instant espresso powder, divided
- $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
- 4 large eggs (200 grams), room temperature and lightly beaten
- 2 teaspoons (8 grams) Heilala Pure Vanilla Extract

Mascarpone Cream (recipe follows)

1. Preheat oven to 325°F (170°C). Spray an 8-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

2. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until melted and smooth. Turn off heat, and whisk in sugars until well combined. (Mixture will not be completely smooth.) Remove from heat, and let cool slightly, 3 to 5 minutes.

3. In a medium bowl, whisk together flour, 3 tablespoons (15 grams) cocoa, 1 tablespoon (3 grams) espresso powder, and salt.

4. Slowly add eggs to chocolate mixture, whisking until combined. Whisk in vanilla. Fold in flour mixture just until combined. Spread batter in prepared pan.

5. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 40 to 45 minutes. Let cool completely in pan.

6. Using excess parchment as handles, remove from pan. Using a small offset spatula, spread Mascarpone Cream on top of brownie. Before serving, sift remaining 2 tablespoons (10 grams) cocoa and remaining 1 teaspoon (1 gram) espresso

powder over brownie. Cut into bars.

Refrigerate in an airtight container for up to 6 days. Let come to room temperature before serving.

MASCARPONE CREAM

Makes 2½ cups

- $\frac{1}{2}$ cup (112 grams) cold mascarpone cheese
- $\frac{1}{2}$ cup (60 grams) confectioners' sugar
- 1 cup (240 grams) heavy whipping cream
- 1 tablespoon (18 grams) Heilala Pure Vanilla Bean Paste

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cold mascarpone and confectioners' sugar at medium speed until smooth. Reduce mixer speed to low. Add cream, beating until combined. Increase mixer speed to medium-high, and beat until soft peaks form, 4 to 5 minutes. Fold in vanilla bean paste. Use immediately.



Baking without Heilala Vanilla? Not a chance.

Vanilla is a universally adored flavor and year round spice cabinet essential and Heilala Vanilla is no exception.

It is the delicious, joyous, much-loved ingredient added to the great things in life like baking, birthdays, get togethers, laughter, celebrations and milestones.

As one of the most labor-intensive crops in the world, growing vanilla isn't easy. The orchid flower must be pollinated by hand before the beans are blanched, sweated, dried, and cured. Climatic conditions play a key role as vanilla grows best in hot, humid conditions. The plants require moderate rainfall evenly distributed throughout 10 months of the year to thrive.

The team at Heilala not only know where their vanilla beans come from, they lovingly tend to each and every vine. While some vanilla products take a long and wild ride from bean to bottle, Heilala oversee the entire process. Their team nurture the orchid plants, hand pollinate each flower, harvest the pods and carefully craft every one of the pure vanilla product range.

At Heilala community is everything and the people of Tonga, in the South Pacific island nation, are the lifeblood of their business. They are Heilala's partners, colleagues, workmates, family and friends. As a result, Heilala can have a significant impact for good on the health and lives of the children and families in Tonga. This is further enhanced because Heilala are primarily a business of women. Every bottle of vanilla purchased supports over 14 villages in the Kingdom of Tonga with employment opportunities. The company has a goal to employ over 200 women in the vanilla industry by 2025.

When it comes to elevating your baking, Heilala's 100% natural ingredients ensure that true, delicious, addictive, vanilla flavors cut through and linger. Their pure vanilla extract, vanilla bean paste, powders, and fresh vanilla beans give every baking creation an authentic and lingering vanilla flair.

20% off the Heilala Vanilla range

at www.heilalavanilla.com when you use the coupon code **BFS2022** valid until December 31, 2022



The Heilala team nurture their orchid plants, hand pollinate each flower, harvest the pods and carefully craft each vanilla product



bake

FROM SCRATCH®

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bake
FROM SCRATCH™

Announcing our 2022

BAKING RETREATS

SAVE THE DATE!

It's time to take an adventure the *Bake from Scratch* way.

Our 2022 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn top tips for baking scones and soda bread in Ireland, master pie-baking in New England, and step inside our new test kitchen in Birmingham, Alabama, to get ready for the holidays!



A DELICIOUS PREVIEW OF OUR RETREATS

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FEBRUARY 24–MARCH 1

IRELAND
MARCH 13–24

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September dates to be announced soon!

NEW ENGLAND
October dates to be announced soon!

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BAKE FROM SCRATCH TEST KITCHEN
November dates to be announced soon!

LONDON, ENGLAND
HOLIDAY BAKING, BRITISH STYLE
December dates to be announced soon!

All you need to do is pack your bags—the aprons will be waiting for you.

For all of the delicious details on these retreats and to register, go to bakefromscratch.com/baking-retreats, and to stay up to date on all our baking retreat announcements, sign up for our newsletter, PreHeat!

from the test kitchen
EXPERTLY TESTED
RECIPES FEATURING
PREMIUM
INGREDIENTS



All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.



2022: THE YEAR OF BAKING

A new year of *Bake from Scratch* has arrived. Complete with brand-new recipes, columns, and stories, this issue is the perfect, fresh kickoff to 2022.

As we're deep into winter, much of this issue is devoted to the comfort food that helps warm you up during the cold snaps. First up, we welcome Dorie Greenspan back to our pages with an intimate look at her new cookbook, *Baking with Dorie*. Dorie is a dear friend whom I always take great joy in turning to for recipes that inspire my wanderlust, and her new collection is no exception. Then, we dive into The Essential . . . Chocolate Soufflés, a pastry classic that can be brought to your home kitchen with our step-by-step guide. Other cozy features include our savory recipes for Quintessential Quiches and our gorgeous look at Swirl Breads Around the World. And for all you chocoholics, our Big on Brownies collection offers every fudgy way you can enjoy your favorite cocoa-packed baked good, including our lovely cover star, Cookies and Cream Brownie Layer Cake (page 73).

It's fitting that I was spending a lot of my time with my two godsons during this issue (pictured with me on the opposite page) as there are plenty of recipes that took me back to my younger years. Our Taste for Nostalgia feature is all about tapping into recipes that speak to your inner kid, offering home-baked takes on everything from Strawberry Pop-Tarts to my personal favorite, Star Crunch. Then, in Better with Beer, you can find another recipe that comes straight from my childhood. The Beer-Cheddar Muffins (page 66) are a riff on my mom's beer-and-Bisquick biscuits she made to accompany dinner. I hope you find the same delight in them as I did all those years ago.

Here's to a very happy new year full of baking and sharing. This issue is one lovely way to start it off right—with plenty of butter, chocolate, and flour to go around.

Happy baking,

Brian

Brian Hart Hoffman
Editor-in-Chief



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and follow us for daily baking inspiration.



Bake from Scratch



The Crumb



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ZA'ATAR SWIRL BREAD

An intricately woven masterpiece, this whirling and swirling braid is punctuated by aromatic za'atar seasoning and driven to fluffy heights thanks to Platinum® Yeast from Red Star®.

Makes 1 loaf

- 2 cups (250 grams) whole wheat flour
- 2¼ to 2½ cups (286 to 318 grams) bread flour, divided
- 1 tablespoon (12 grams) granulated sugar
- 1 (0.25-ounce) package (7 grams) Platinum Yeast
- 1 tablespoon (9 grams) kosher salt
- 5 tablespoons (10 grams) za'atar seasoning, divided, plus more to serve
- ¼ cup (56 grams) plus 2 tablespoons (28 grams) extra-virgin olive oil, divided, plus more to serve
- 1½ cups (360 grams) warm water (120°F/49°C to 130°F/54°C)
- 1 large egg (50 grams), room temperature and lightly beaten

1. In the bowl of a stand mixer fitted with the paddle attachment, beat wheat flour, 1 cup (127 grams) bread flour, sugar, yeast, salt, and ½ tablespoon (1 gram) za'atar seasoning at low speed just until combined. Add 2 tablespoons (28 grams) oil; add 1½ cups (360 grams) warm water, and beat until dough comes together. Cover and let stand for 30 minutes.

2. Add 1¼ cups (159 grams) bread flour to dough. Switch to dough hook; beat at low speed until a soft, somewhat sticky dough forms, 5 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (32 grams) bread flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out onto a very lightly floured surface, and shape into a smooth round.

3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.

4. In a small bowl, stir together remaining 4½ tablespoons (9 grams) za'atar seasoning and remaining ¼ cup (56 grams) oil until combined.

5. Line a baking sheet with parchment paper.

6. On a lightly floured surface, roll dough into a 20x16-inch rectangle (about ¼ inch thick). Using a small offset spatula, spread za'atar mixture all over dough. Starting with one long side, roll up dough, jelly roll style; pinch seam to seal. Gently shape log to 22 inches long and even thickness, if necessary. Place seam side down, making

sure seam is off to one side instead of in center. Using a sharp serrated knife, cut in half lengthwise, leaving a 1-inch piece intact at one end of log. Turn halves cut side up, and starting at uncut end of log, twist halves together until completely twisted, pinching ends together. Roll each end into a tight spiral in opposite directions, meeting in center to create an "S" shape. Using your hands, transfer to prepared pan, making sure to keep cut sides up and ends tucked. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.

7. Preheat oven 375°F (190°C).

8. Using a pastry brush, brush egg onto clean parts of dough.

9. Bake until top is golden brown and an instant-thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes. Let cool on pan for 5 minutes. Serve warm with za'atar and oil.



better baking made easy

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A new year calls for new adventures – like trying a new recipe, mastering a new technique or creating new traditions in the kitchen. Whatever it is, Platinum Yeast from Red Star is here to help you make the most of all your adventure-filled, made-from-scratch moments in the kitchen. So bring on 2022, with better baking made easy.

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BRAZILIAN BRIGADEIROS STRAIGHT FROM RIO **My Sweet Brigadeiros**

For those who haven't experienced the magic of the *brigadeiro* yet, let these be your indulgent introduction. They're a classic Brazilian confection, closely related to a truffle but with an added caramel element. They're sweet and gooey and truly impossible not to love. Founder Paula Barbosa is a Rio de Janeiro, Brazil, native and offers flavors ranging from the classic chocolate with sprinkles to cinnamon pecan and salted caramel.

Available at mysweet.com, \$36



GILDED HARLEM BROWNSTONES **Golden Brownstone Gift Set**

These gorgeous, artisanal chocolates from the Harlem Chocolate Factory are expertly handcrafted into the shape of Harlem Brownstones and dusted in gold. Each set contains an assortment of six individually packaged chocolate bars; two 72% cacao dark chocolate bars, two 38% cacao milk chocolate bars, and two 31% cacao white chocolate bars to satisfy even the most discerning palates. With chocolate this delicious and a mission to bring diverse voices to the forefront of the chocolate industry, this set is perfect for sharing with all the chocolate lovers in your life.

Available at harlemchocolatefactory.com, \$62.50



THE ULTIMATE CHOCOLATE CHIP COOKIE **Jacques Torres's Famous Chocolate Chip Cookies Dipped in Chocolate**

Famous French pastry chef and chocolatier Jacques Torres has made all our chocolate chip cookie dreams come true. As he describes them, "It's a lot of chocolate with a little cookie dough around it." For these cookies, there's an added layer of chocolaty goodness, with each cookie dipped in 60% cacao Belgian dark chocolate.

Available at mrchocolate.com, \$23.40



A SWEET ITALIAN CLASSIC **Salame di Cioccolato**

Based on a traditional Italian confection, this Salame di Cioccolato is made up of 60% cacao bean-to-bar chocolate rolled with bits and pieces of shortbread and amaretti cookies. Slice it as you would a normal salame and serve with either sweet or savory accompaniments. This confection is sure to be a new highlight of your charcuterie board!

Available at cacaoatlanta.com, \$24



A SHIPPABLE CELEBRATION **Brooklyn Blackout Cake**

This is the chocolate cake to end all others. Smooth, delightfully creamy salted dark chocolate pudding buttercream is sandwiched and spread over melt-in-your-mouth layers of dark chocolate stout cake to create a blackout cake that's as striking as it is delectable. It's super chocolaty without being overwhelmingly sweet and substantial enough to feed a crowd of your favorite fellow chocoholics.

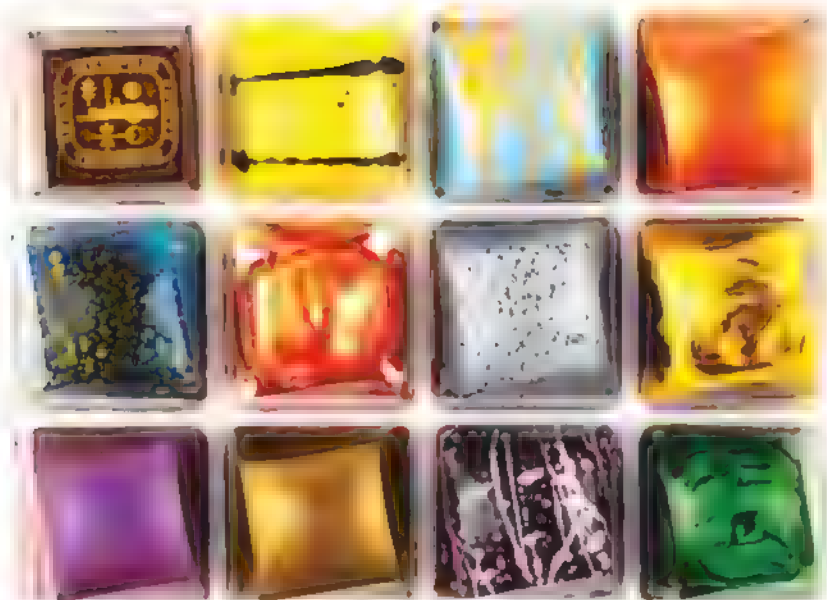
Available at store.oven.ly, \$79



A SWEET & SOUR TREAT **Recchiuti Key Lime Apples**

These thinly sliced apples are soaked in Key lime juice, dried, and finally dipped in a custom-blend semisweet chocolate. These chocolate-coated paper-thin slices of fruit are just as delicious as they are delicate and make for the perfect portable indulgence. They're sweet, a little bit tart, and decadently enrobed in chocolate.

Available at recchiuti.com, \$26



AN EXPERTLY CRAFTED TASTE OF THE SOUTH

Taste of Memphis Chocolates

This unique collection of chocolates from chocolatier Phillip Ashley showcases the flavors of Memphis, Tennessee, in a gorgeously ornate box of chocolates. Each chocolate tells a story, with flavors like King Me, a peanut butter-banana ode to the King himself, Elvis, and Beale St. Margarita, which combines Honeybell Citrus Vodka with honey, lime, and salt, all surrounded by a gorgeous chocolate shell. It's a taste of the Bluff City in 12 expertly crafted chocolates.

Available at phillipashleychocolates.com, \$69



BROWNIES THAT GIVE BACK

Assorted Brownie Box

These brownies are a true triple threat. For one, they're delicious. They're chewy and rich and come in a variety of flavors, from classic fudgy to toffee blondies. Second, they offer the Plant One On Me Vegan brownie, an equally decadent creation that's perfect for those with dietary restrictions. And finally, with every purchase, a portion of proceeds goes toward providing meals to those in need, so you can feel good as you indulge in these beautiful bars of chocolaty bliss.

Available at feedyoursoul.com, \$32.95



A BUNDT BETTER THAN THE REST

Triple Chocolate Cake

Made with premium cocoa powder and gourmet melted milk chocolate, this Triple Chocolate Cake from Texas mainstay Collin Street Bakery is a chocolate lover's dream. This tender, cocoa-rich Bundt cake arrives accompanied by a half-pint of silky fudge icing. It's simple and sweet and an irresistible classic for a reason!

Available at collinstreet.com, \$32.50

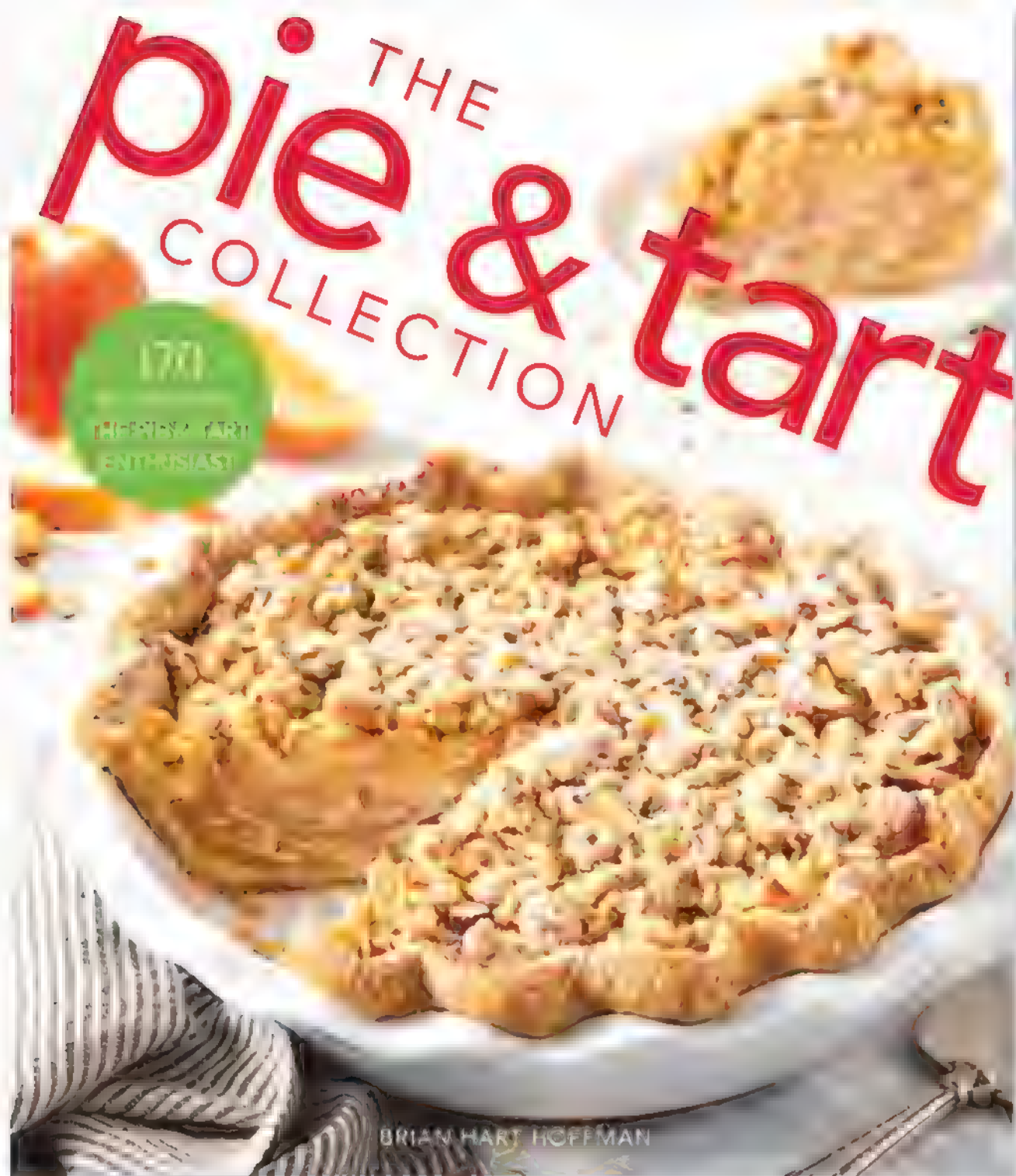


COCOA FOR YOUR CUP AND COOKIES

Hot Chocolate Trio

New York City-based boutique spice purveyor and bakery La Boîte takes hot chocolate to a whole new level with its Hot Chocolate Trio, incorporating three of its most popular spice blends into chocolate chips perfect for a luscious cup of drinking chocolate or a spicy twist on chocolate chip-studded baked goods.

Available at laboiteny.com, \$54



THE pie & tart COLLECTION

Introducing the ultimate collection of pie and tart recipes, featuring 170 recipes for piecrusts, custards, fruit fillings, whipped toppings, and more. From reimagined classics, like Apple Crumb Pie, to creative new takes, like Banana Pudding Meringue Pie, this cookbook is a wealth of baking inspiration. With tried-and-tested recipes and beautiful photography as your guide, explore the glorious world of artisan pies and tarts from your home kitchen.

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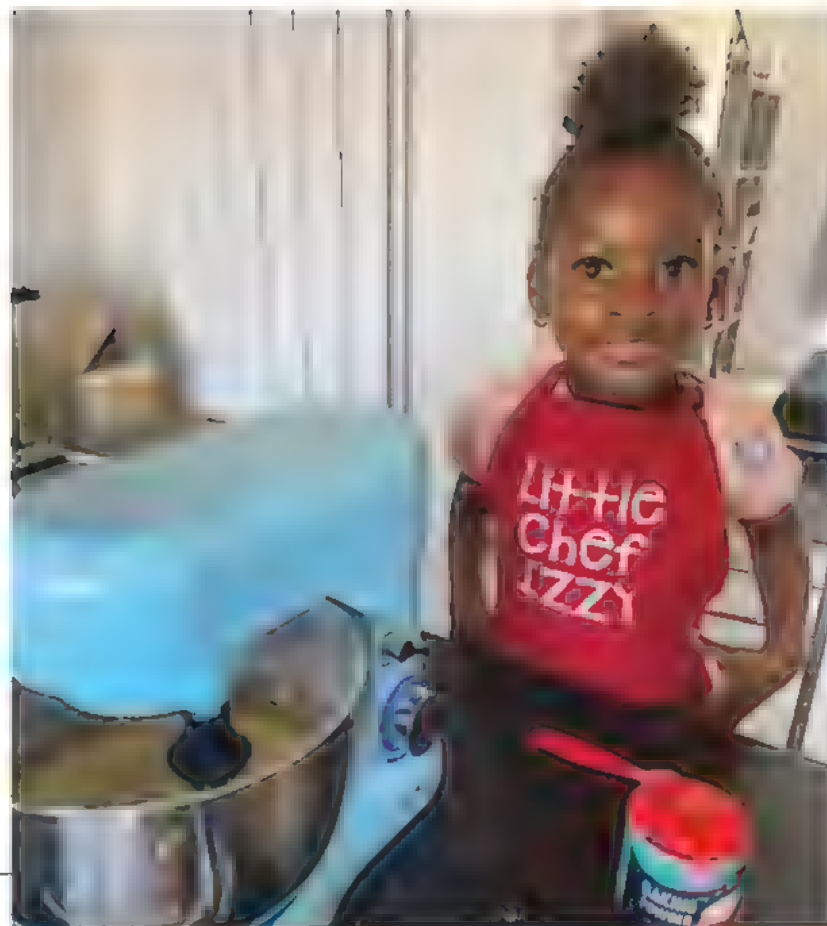


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A LITTLE CHEF WITH BIG TALENT

FIVE-YEAR-OLD ISABELLA MAFO, BETTER KNOWN AS “LITTLE CHEF IZZY” TO HER FOLLOWERS ON INSTAGRAM, HAS TAKEN THE BAKING WORLD BY STORM. WE CHAT WITH IZZY AND HER MOM, BARBARA, TO LEARN ALL ABOUT THEIR BAKING JOURNEY.



London, England-based Little Chef Izzy has been showing off her baking skills on Instagram since late 2019. Since her first year in this world, she has been her mom’s perfect little helper in the kitchen. When she turned 2, her family thought it would be fun to record her amazing talent for the world to see. This marked the beginning of her Instagram account, @littlechefizzy.

What sparked Izzy’s early interest in baking?

Barbara Mafo: Izzy enjoyed messy play, which included playing with flour, water, and milk in a muffin tin—this was when Izzy was just 1 year old. She then wanted to put her mixture in the oven. This is when I knew she wanted to start experimenting in the kitchen, so we decided to actually make some biscuits. From there, Izzy quickly became interested in cupcakes and cakes, and she’s been baking ever since.

What’s Izzy’s favorite thing to bake?

BM: Izzy has many favorite things she likes to make. Her favorites right now are cupcakes of any kind, rainbow cake, and a lemon drizzle cake.

What’s Izzy’s favorite part of baking?

BM: She loves cracking the eggs into the mixing bowl. And, of course, licking the spoon, especially if we are making an icing.

What’s Izzy currently working on?

BM: Izzy released her first e-cookbook in June 2021, *Little Chef Izzy’s Ultimate Recipe Book*. It can be found on her website (littlechefizzy.com). We’re also currently working on a second e-cookbook and hope to make print copies, too. Finally, we’re also helping to develop a seasoning brand for kids, so be on the lookout for signature blends of herbs and spices from Little Chef Izzy.

Do you have any tips for kids just starting out baking?

BM: Just have fun and don’t worry about the mess you might make. 🍴

Be sure to follow @littlechefizzy to see all her adorable and inspired bakes. From what we can tell, this is just the beginning for this sweet little baker.

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from the pantry

CHEMICAL LEAVENS

AN UP-CLOSE LOOK AT THE BUBBLE-FILLED MAGIC
OF BAKING SODA AND BAKING POWDER

BY KYLE GRACE MILLS



Bakers love bubbles. From air pocket-rich focaccia to fluffy sponge cake, baked goods can only rise to the occasion when bubbles are on the scene. To create that carbonated magic, we often rely on leavening agents. For thousands of years, yeast held the crown, but by the 1800s, two new chemical compounds came into the picture: baking soda and baking powder. These two leavens are the definition of pantry staples, and most bakers reach for them without a second thought. Using them can become an unconscious habit, a piece of the recipe puzzle that we often take for granted. But understanding the scientific how and why behind these two ingredients is essential to success in the kitchen.

Let's start with baking soda, a.k.a. bicarbonate of soda in the United Kingdom and Australia. Chemically speaking, sodium bicarbonate is a gussied-up salt. Composed of sodium and a bicarbonate anion, baking soda is a base (substances with a high pH) and creates a delightful foamy reaction when it meets an acid or high heat. Producing carbon dioxide in both cases, bakers should always pair baking soda with an acid catalyst. Even though the heat from your oven will still get a rise out of the chemical leaven, the acid isn't just there to kick off the carbon dioxide parade; it also helps neutralize the strong baking soda flavor. Baked goods that use baking soda but not an acid will have a soapy, bitter aftertaste. That's not the kind of bubbly effect we're looking for.

So, what kinds of acids will your recipe include to give a jump start to your baking soda? For our Caramel-Coconut Bundtlettes (page 104), buttermilk is the acid that mellows out our baking soda. In other recipes, lemon juice, vinegar, or yogurt could be the acid. This list probably feels intuitive to your taste buds. Things that taste sour are often acidic, but there are some acidic ingredients that may surprise you. Molasses, light and dark brown sugar, honey, and applesauce are acidic and play nicely with baking soda. The dark brown sugar in our Caramel-Coconut Bundtlettes (page 104) also works with the baking soda. Another acid hiding in your pantry? Natural cocoa powder. Unlike the alkaline-treated Dutch process cocoa powder, natural cocoa powder is acidic and a perfect companion to baking soda. When your brownie or cake recipe calls for natural cocoa powder, make sure you're also reaching for baking soda.

Baking soda packs a powerful punch, acting almost four times as strong as baking powder. A little goes a long way (think $\frac{1}{4}$ teaspoon [1.25 grams] per 1 cup [125 grams] flour). You need to keep the amount of baking soda in check with the amount of acid present.





If you double the amount of baking soda called for in a recipe, your baked good won't rise twice as high. It'll rise roughly the same amount, but half the baking soda will remain unbalanced in the batter, leading to that soapy taste. The amount of acid in your recipe depends on the ingredient, with 1 cup (240 grams) buttermilk having roughly the same acidity as 1 teaspoon (5 grams) fresh lemon juice. As a rule of thumb, use $\frac{1}{2}$ teaspoon (2.5 grams) baking soda for every 1 cup (240 grams) fermented dairy product (buttermilk, yogurt, sour cream) or 1 teaspoon concentrated acidic substances (lemon juice, vinegar, or cream of tartar).

To really admire the wonder of baking soda with the naked eye, consider making honeycomb candy. The four-ingredient recipe is fairly simple. Water, granulated sugar, and liquid sweetener—honey, maple syrup, or corn syrup—are heated up in a deep pot on the stove before adding baking soda. Once the baking soda hits the hot syrup, your mixture will expand into a roiling brew. Poured out onto a parchment paper-lined baking sheet and cooled, this foamy mixture will harden into a crunchy candy that resembles a mesmerizingly intricate honeycomb. The hollows and pockets of the candy come from the carbon dioxide created by the baking soda, scientific proof of its power cast in crystalline sugar.

Baking powder was made to give bakers the best of both worlds. A combination of baking soda, a weak acid (usually cream of tartar), and occasionally cornstarch, baking powder takes out a lot of the acid guesswork in a recipe. In recipes where acid isn't significantly present, baking powder helps your baked goods rise without you having to accommodate for that bitter baking soda flavor. It works slightly differently than baking soda even though it produces the same carbon dioxide byproduct. Commercial baking powder is often double-acting, meaning that it has two triggers—liquid and heat—that cause it to react. Although the sodium bicarbonate and acid are joined together, it needs liquid

BAKE WITH BAKING SODA AND BAKING POWDER

In this issue, don't miss:

Lemon Almond Cake,
page **56**

Beer-Cheddar Muffins,
page **66**

Cookies and Cream Brownie Layer
Cake, page **73**

Caramel-Coconut Bundtlettes,
page **104**

to begin the carbon dioxide reaction. For this reason, batters made with baking powder need to be baked immediately after mixing, as the reaction begins quickly but also dissipates quickly. Recipes often call for higher amounts of baking powder than baking soda, about 1 teaspoon (5 grams) per 1 cup (125 grams) flour.

Baking powder is much more versatile than baking soda and can be used in recipes whether acid is present or not. Even though our Lemon Almond Cake (page 56) is packed with acidic lemon, brown sugar, and crème fraîche, we still opted to use baking powder. The main reason for this is so we don't lose that classic tangy flavor expected from the lemon and crème fraîche while also providing enough gentle lift the one-layer cake needs. Then there are cases where baking powder is essential. As mentioned before, Dutch process cocoa powder is not acidic and needs the more neutral baking powder. This is the case for our Cookies and Cream Brownie Layer Cake (page 73), which uses black cocoa, an ultra-Dutch process cocoa powder.

Why do some recipes call for both baking soda and baking powder? This is about a balancing act within the recipe's ingredients. The recipe may have acid present but not enough to neutralize the hefty amount of baking soda required to leaven the baked good. That's where a bit of baking powder lends a helping hand, adding in just enough leavening power without upsetting the flavor.

Unlike yeast, baking powder and baking soda have a longer-lasting shelf life, keeping in top shape for up to a year in a cool pantry. However, you should be testing them for freshness if you're an infrequent user. To see if your baking soda is still reactive, pour 3 tablespoons (45 grams) distilled white vinegar in a bowl and add ½ teaspoon (2.5 grams) baking soda. The mixture should immediately begin to bubble up if it is fresh. If nothing happens, it's best to restock. For your baking powder, pour 3 tablespoons (45 grams) lukewarm water into a bowl and add ½ teaspoon (2.5 grams) baking powder. There should be a gentle reaction of foamy bubbles. If nothing fizzes, your baking powder is a dud, and it's time to go shopping. ▢



CHOCOLATE PRUNE OLIVE OIL CAKE

Ridiculously moist and incredibly tender, this recipe takes the classic chocolate cake to new depths. Rich olive oil in the batter is balanced with the fruity sweetness of prune purée made from California Prunes.

Makes 1 (9-inch) cake

- 1½ cups (167 grams) all-purpose flour
 - ½ cup (43 grams) unsweetened cocoa powder, plus more for dusting
 - ½ cup (67 grams) granulated sugar
 - ½ cup (73 grams) firmly packed light brown sugar
 - 1 teaspoon (5 grams) baking powder
 - 1 teaspoon (3 grams) kosher salt
 - 1 teaspoon (1 gram) instant espresso powder
 - ½ teaspoon (2.5 grams) baking soda
 - ¾ cup (180 grams) whole milk, room temperature
 - ¾ cup (176 grams) prune purée (see Notes)
 - ½ cup (112 grams) olive oil (not extra-virgin)
 - 1 teaspoon (6 grams) tightly packed orange zest
 - ¼ cup (60 grams) fresh orange juice
 - 2 large eggs (100 grams), room temperature
 - 1½ teaspoons (9 grams) vanilla bean paste
- Silky Chocolate Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with cooking spray. Line bottom of pan with parchment paper; dust sides of pan with cocoa, tapping out excess.
2. In a large bowl, sift together flour, cocoa, sugars, baking powder, salt, espresso powder, and baking soda; use a silicone spatula or whisk to help press all of mixture through.
3. In a medium bowl, whisk together milk, prune purée, oil, orange zest and juice, eggs, and vanilla bean paste. Add milk mixture to flour mixture, stirring just until combined and no flour pockets remain. (Do not overmix.) Pour batter into prepared pan. Tap pan on a kitchen towel-lined counter several times to settle batter and release any air bubbles.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 36 minutes. Let cool in pan for 10 minutes. Run a small offset spatula around edges of cake. Remove from pan, and let cool completely on a wire rack.
5. Level cooled cake, if desired. Using a small offset spatula, spread Silky Chocolate Frosting on top and sides of cake, swirling as desired.

Notes: To make prune purée, place 6 ounces (170 grams) roughly chopped California Prunes (about 1 cup) in a medium heatproof bowl. Add ½ cup (120 grams) boiling water, pressing down prunes until they're mostly submerged. Let stand for 15 minutes. Transfer prune mixture to the container of a blender; process until a paste forms, stopping to scrape sides of container. (It's OK if flecks of prune remain.) A food processor can also be used.

Any extra prune purée makes a great addition to other treats and snacks like smoothies, oatmeal, or peanut butter and honey sandwiches.

SILKY CHOCOLATE FROSTING

Makes about 2 cups

- ¾ cup (150 grams) granulated sugar
- ⅔ cup (160 grams) evaporated milk
- ⅓ cup (73 grams) firmly packed light brown sugar
- ½ teaspoon (3 grams) vanilla bean paste
- ¼ teaspoon kosher salt

- 4 ounces (113 grams) unsweetened chocolate, chopped
- 5 tablespoons (70 grams) unsalted butter, cubed
- 1 teaspoon (1 gram) instant espresso powder

1. In a small bowl, stir together granulated sugar, evaporated milk, brown sugar, vanilla bean paste, and salt. Pour sugar mixture into the container of a blender; process for 30 seconds.
2. In the top of a double boiler, combine chocolate, butter, and espresso powder. Cook over simmering water, stirring occasionally, until chocolate and butter are melted and mixture is smooth. Add chocolate mixture to sugar mixture; process until thickened and smooth, 30 to 45 seconds, stopping to scrape sides of container. Transfer to a medium bowl. Refrigerate until thickened and spreadable, about 15 minutes.





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HOW TO MAKE PRUNE PUREE

Whether you're trying to reduce refined sugar, cut unhealthy fats, or simply make tastier recipes, prune purée can enhance cakes, cookies, muffins, sauces and more. Our friend Meg van der Kruik from *This Mess Is Ours* shared her easy recipe, so you can keep this versatile ingredient on hand regularly.

16 ounces California Prunes
1/2 cup hot water

Combine the prunes and water in a blender. Pulse to combine, then blend until smooth, pourable consistency forms, scraping the sides if necessary.

Store the purée in an airtight container in the fridge for up to 4 weeks.

Prune purée is a multi-talented baking ingredient. Use it to replace sugar, eggs, oil, and prepare to never view

SWAP FOR SUGAR: Use prune purée to replace anywhere from one-third to half of the sugar in a recipe.

SWAP OUT EGGS: To replace 1 large egg, use 1/4 cup prune purée. Keep in mind that this works best in recipes that call for no more than 3 large eggs.

LOSE THE FAT: To cut down on fat, replace up to half of the butter or oil with prune purée.

THEN YOU CAN MAKE:

Chocolate Covered Fudge Cake

by Meg van der Kruik



Ready for more recipes? Check out californiaprunes.org/recipes/



back of the box

LAZY DAISY CAKE

WELCOME TO OUR NEW COLUMN, BACK OF THE BOX! WE'RE TACKLING THE VINTAGE RECIPES THAT FIRST MADE THEIR DEBUTS ON BOXES, CANS, AND OTHER PACKAGES AND GIVING THEM THE FROM-SCRATCH TREATMENT. KICKING IT OFF, WE HAVE LAZY DAISY CAKE, A CLASSIC ONE-LAYER CAKE RECIPE THAT HAS GRACED THE BACK OF SHORTENING AND OAT CONTAINERS SINCE THE 1920S.

Chicago, Illinois, 1914: a short recipe bearing the whimsical name “Lazy Daisy Cake” is published in the *Chicago Tribune*. The dessert was essentially a hot milk cake, a favorite of 19th-century American bakers, in which melted butter and scalded milk were whisked into a simple batter of flour, sugar, egg, and baking powder. The scalded milk gave the cake a unique flavor, and the cake had a tender, fine-crumbed texture akin to pound cake. All well and good, but this cake also had a little something special going for it. The topping was a brown sugar-butter-coconut concoction that received a brûléed kiss from the oven broiler. The recipe was simple, easy, and outrageously delicious—but it wouldn’t become a household favorite until the marketing powers that be got ahold of it.

In the 1920s, Snowdrift, a brand of shortening, launched a campaign with the Lazy Daisy Cake as its suggested recipe pairing. Though the

original recipe used butter, it translated easily to the world of shortening. During the lean times of the Great Depression and the rationing years of World War II, the Lazy Daisy Cake was a hassle-free and economical dessert to lean on. Though Snowdrift Shortening soon fell way to the company’s more popular Wesson Vegetable Oil, the Lazy Daisy Cake continued to be a hot recipe to hook potential buyers. In the 1960s, Quaker Oats offered an oat spin on the coconut topping. Others, like Bird’s Baking Powder, offered a very literal take on the cake, with daisy decorations of orange peel and chocolate chips stuck onto a basic buttercream. Today, the cake is more associated with 1940s potlucks, church luncheons, and block parties, not as a Snowdrift Shortening advertising ploy. But then, the Lazy Daisy Cake is a great recipe—great recipes transcend name brands, casting a spell all on their own.

LAZY DAISY CAKE

Makes 1 (13x9-inch) cake

While it’s beloved for its fast and easy method, the Lazy Daisy Cake has endured the test of time thanks to its revolutionary broiled Coconut Topping.

- 1 cup (240 grams) whole milk
- ¼ cup (57 grams) unsalted butter
- 2 cups (400 grams) granulated sugar
- 4 large eggs (200 grams)
- 2 teaspoons (8 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- Coconut Topping (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper.
2. In a small saucepan, bring milk and butter to a boil over medium heat.
3. In a large bowl, whisk together sugar and eggs until pale, light, and fluffy. Whisk in vanilla.
4. In a medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to sugar mixture, and whisk until combined. Slowly add boiling milk mixture, whisking until smooth and combined. Pour batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Increase oven temperature to broil.
6. Pour Coconut Topping over hot cake, and spread with an offset spatula until cake is evenly coated.
7. Broil until topping is bubbling and

coconut is starting to brown, 3 to 4 minutes, rotating pan after 2 minutes of broiling. Let cool in pan for 10 minutes; remove from pan and serve warm or at room temperature. Refrigerate in an airtight container for up to 3 days.

COCONUT TOPPING

Makes about 2 cups

- ¾ cup (170 grams) unsalted butter
- 1¼ cups (275 grams) firmly packed dark brown sugar
- ½ cup (80 grams) whole milk
- 2 cups (180 grams) sweetened flaked coconut

1. In a small saucepan, melt butter over medium heat. Stir in brown sugar and milk until combined. Add coconut, stirring until coated. Use immediately. ▢



DORIE'S SWEET RETURN

DORIE GREENSPAN OFFERS A TANTALIZING LOOK AT HER LATEST COOKBOOK,
BAKING WITH DORIE, AND WHY IT WAS ALMOST NEVER WRITTEN

BY KYLE GRACE MILLS / PHOTOGRAPHY BY MARK WEINBERG



For more than 30 years, Dorie Greenspan has penned cookbooks that win not only awards but the hearts of bakers. Perhaps the enduring charm of Dorie's cookbooks is that they read more like love letters than instruction manuals. Her headnotes cast a romantic spell, making every recipe as beautifully textured and bright as the places and cultures they come from. We sat down with Dorie for a chat about her career and her new cookbook, *Baking with Dorie*, as well as two must-bake recipes from the tome to whet your appetite.

After 13 cookbooks and numerous awards, what inspired you to write another cookbook about baking?

Dorie Greenspan: This is the book that wasn't supposed to be. When I finished *Everyday Dorie* in 2018, I said, "That's it! Baker's dozen, 13 books, I'm finished." But then I was in Santa Barbara, California, and had this incredible Cheddar scone that I was inspired to write about on Instagram. A friend told me I needed to write a savory baking book. Immediately, I thought it was a great idea. A savory baking book was what I pitched to my publisher, but I kept returning to my sweet baking. Finally, I ended up with a cookbook with a chapter on savory baking but mostly filled with sweet baking. The key difference between this cookbook and my others is that it's an all-purpose baking reference. For the first time in 15 years, I've had the opportunity to focus on breakfast, one of my favorite meals! After so many years and so many cookbooks, there's still something new to be writing about.



This is your 30th anniversary as a cookbook writer. How have your cookbooks changed from the first to the most recent, *Baking with Dorie*?

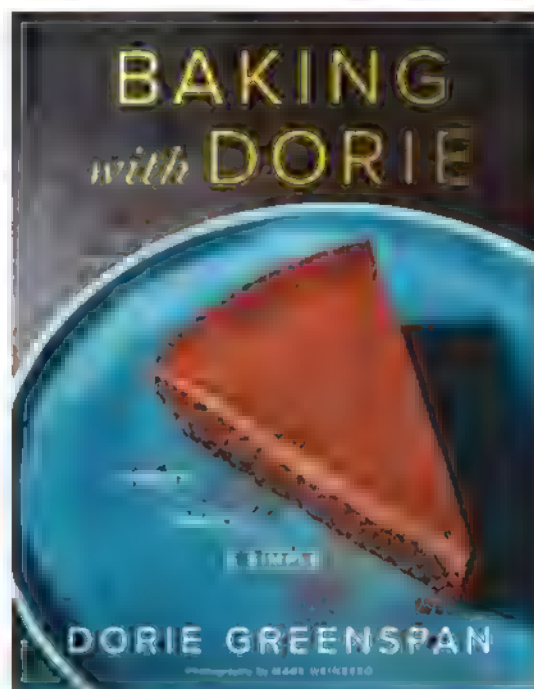
DG: So much has changed in the cookbook field, but particularly what cookbooks look like. Back in the day, it was rare to find a fully illustrated cookbook. You think about Julia Child's *Mastering the Art of French Cooking* that came out in the '70s, and despite being republished numerous times, it only had black-and-white illustrations. With *Baking with Dorie*, we have a photograph for every recipe. That would have been unheard of 30 years ago. The ingredients are so much more exciting as well. Even at the local grocery store, bakers can find such interesting and diverse ingredients to work with. Those ingredients used to be confined to restaurants or pastry shops.

That being said, you've kept some things beautifully consistent over the years, including that classic Dorie Greenspan voice.

DG: I love being able to write my headnotes, and I guess that's also something that's changed. I have more space for my headnotes than I did when I first started. The headnote is so important to give a recipe a place, a story—that beautiful context. Whether it's a part of a tradition or contains an interesting technique, I feel the reader should know the origin behind a recipe. I've featured a "playing around" postscript to recipes since my very first cookbook. It helps unlock a baker's creativity, of course, but I also want to encourage bakers to make recipes that are exactly what they want. There are always things you can do to customize a recipe. And they should know they can substitute ingredients if they need to! I want nothing to stop a person from baking. I'm here to make it as easy as possible to get people into the kitchen.

I know you hate this question, but if there was only one recipe a reader should pick from your cookbook, what should it be?

DG: I never answer this question because I just don't know what the answer would be! I can't direct readers to one certain recipe, but I do think I know what recipe will interest most readers. The World Peace Cookies 2.0. These cookies have been around since *Baking from My Home to Yours*, and it has remained unchanged because, well, it's a perfect cookie! But I think this new version of it is both interesting and delicious. Or rather, it's delicious and interesting, as being delicious is what counts most. I was asked to create a cookie for a book, *Women on Food*, so I looked for ingredients that matched admirable qualities in women. It was very interesting for me to find ingredients that symbolized human traits. And then I ended up with this delicious cookie.



Were there any recipes that gave you trouble during testing and writing for the cookbook?

DG: What's so funny is the recipe that didn't come out right and that I had to completely give up on was one of the simplest. It was a Dutch baby pancake. I normally make Dutch babies without even thinking about it. I made this savory Dutch baby, and I took the most gorgeous picture of it. I still have it on my desktop as a reminder of how gorgeous it was! We tested it, it worked, and then we put it in my manuscript. Then it never worked again. It was like a kitchen witch came in and said, "A curse on your head, you will never make a Dutch baby again." No matter what I did, I could never reproduce it. I changed things—less egg, more egg—but it didn't matter. People have been making this for decades, including me! Nope, wasn't going to happen.

Are there any recipes that are particularly special touchstones for you? Recipes that send you back to a certain place and time?

DG: This book was written half in the before-COVID times and half in the COVID times. So, there are some recipes from when I was traveling. One is the Swedish Fika Cake. I learned about it in the land of *fika*, Sweden. Mia Öhrn invited me to her studio, and as soon as I arrived, she sat me down for fika. Fika is a like a scheduled break for coffee and conversation—only so much more. I love the idea of stopping during the day to enjoy coffee, something sweet, and a chat. What you eat is important, but the most important thing about fika is the element of gathering. I loved the concept of meeting and sharing something sweet every day. Every time I make this fika cake, I'm sent right back to that day in Sweden where there was lots of sunshine, good conversation, and cake. I also have a French Riviera Tart that takes me back to Nice, France, where I learned it at a cooking class I took with my husband, Michael. I can hear and see the lively, colorful market that was just steps from the studio.

SWEDISH FIKA CAKE

Makes 8 servings

This recipe comes from Mia Öhrn, the Swedish pastry chef and author who introduced me to the custom of fika. Fika (the word was created by flipping the two syllables in kaffe) is the moment during the day when everything stops so people can get together to have coffee and a snack, usually something sweet. It is less a coffee break as we know it than a brief get-together. It is so much a part of Swedish life that even companies, large or small, have fika twice a day. For children, there's often a fika before bed, a time for a glass of milk and a small sandwich or a cookie. Of course, I fell in love with the tradition in a flash.

I also fell in love with this cake. The cake is a moist, tender butter cake, but it's the topping that steals the spotlight: a mix of sweet, buttery sliced almonds that bakes to a crackle and sheen.

For The Cake

- 1¾ cups (240 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ¼ teaspoon (1 gram) fine sea salt
- 1¾ cups (250 grams) sugar
- 2 large eggs (100 grams), at room temperature
- 1¾ sticks (14 tablespoons; 7 ounces; 200 grams) unsalted butter, melted and cooled to lukewarm
- ¾ cup (160 ml) lukewarm milk (if necessary, heat it gently)
- 2 teaspoons (8 grams) pure vanilla extract

For The Topping

- 7 tablespoons (3.5 ounces; 100 grams) unsalted butter, cut into small chunks
- ¾ cup (75 grams) sliced almonds
- ½ cup (100 grams) sugar
- 2 tablespoons (16 grams) all-purpose flour
- 2 tablespoons (30 grams) milk

1. To Make The Cake: Center a rack in the oven and preheat it to 350 degrees F. Butter a 9- to 9½-inch springform pan and dust with flour (baker's spray isn't a good option here). Place the pan on a baking sheet lined with parchment paper or a baking mat.
2. Whisk the flour, baking powder and salt together.
3. Working in the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl with a hand mixer, beat the sugar and eggs together on medium-high speed until light and slightly thickened, about 3 minutes. Reduce the speed to medium and gradually add the melted butter, followed by the milk and vanilla, and mix until the batter is smooth and shiny. Reduce the speed to low and gradually add the dry ingredients, mixing until they're almost fully incorporated. Using a flexible spatula, give the batter a few last turns to finish the blending. Scrape it into the pan.
4. Slide the cake into the oven and set your timer for 30 minutes.
5. As soon as the timer dings, look at the cake: If it seems set and firm enough for you to be able to spread the topping over it, start making the topping; if it doesn't, bake it for a few minutes more and then make the topping.
6. To Make The Topping: Combine all of the ingredients in a medium saucepan. Place over medium-high heat and cook, stirring constantly with a heatproof spatula, until you see a couple of bubbles around the edges. Lower the heat to medium and cook, stirring nonstop, for 3 minutes. The mixture will thicken a little and your spatula will leave tracks as you stir. Remove the pan from the heat.
7. When the top of the cake is firm, take it out of the oven (leave the oven on) and carefully pour the topping over the cake, nudging it gently with a spatula so it covers the top completely.
8. Return the cake to the oven and bake for another 15 minutes (the total baking time for the cake is about 50 minutes), or until the topping—which will bubble and seethe—is a beautiful golden brown and a tester inserted into the center of the cake comes out clean. Transfer the pan on the baking sheet to a rack and let rest for 5 minutes. Carefully work a table knife between the sides of the pan and the cake, gently pushing the cake away from the sides (it's a delicate job, because the sticky topping won't have set yet). Remove the side of the pan and let the cake cool to room temperature on the base.
9. When you're ready to serve, lift the cake off the springform base and onto a platter.

STORING: *The cake may look delicate, but it will keep well for up to 3 days if your kitchen isn't humid. The easiest way to keep it is to return it to the (clean) springform pan and cover the top of the pan.*

A WORD ON TEMPERATURE AND TIMING: *Be sure to use eggs that are at room temperature; the butter and milk should be lukewarm. You need to start making the topping after the cake has been in the oven for 30 minutes or so.*



WORLD PEACE COOKIES 2.0

Makes about 30 cookies

Pierre Hermé, the famous Paris pastry chef, gave me his recipe for chocolate sablés, a recipe I renamed World Peace Cookies, more than twenty years ago. Over the years, I've made little tweaks that were fine, but none better than the original. Then my friend the author Charlotte Druckman asked if I'd rethink the cookie for her book, Women on Food, and so I thought about the qualities that I admire in women, looked for ingredients that would highlight them and mixed them into the cookie. I added rye flour for groundedness; cocoa nibs to represent strength; pepper for a touch of unpredictability; and raspberries for sharpness and verve. The raspberries are freeze-dried and their flavor takes a little time to reveal itself. While you taste them soon after the cookies cool, they really come into their own a day later.

- 1 cup (136 grams) all-purpose flour
- ½ cup (60 grams) rye flour
- ⅓ cup (30 grams) Dutch-processed cocoa (I prefer Valrhona)
- ½ teaspoon (2.5 grams) baking soda
- 1 stick plus 3 tablespoons (11 tablespoons; 5½ ounces; 155 grams) unsalted butter, cut into chunks, at cool room temperature
- ⅔ cup (135 grams) packed brown sugar
- ¼ cup (50 grams) sugar
- ½ teaspoon fleur de sel or ¼ teaspoon (1 gram) fine sea salt
- Pinch of piment d'Espelette or a smaller pinch of cayenne
- 1 teaspoon (4 grams) pure vanilla extract
- 5 ounces (140 grams) semisweet or bittersweet chocolate, chopped (chip-size pieces)
- ⅓ cup (45 grams) cocoa nibs
- ½ cup (15 grams) freeze-dried raspberries, coarsely chopped or broken

Maldon or other flaky sea salt for sprinkling (optional)

A WORD ON THE DOUGH: *Although making these cookies is easy, each batch seems to have its own quirks. It's always easy, it's just not always the same. Sometimes the differences have to do with the cocoa. (I usually use Valrhona Dutch-processed cocoa because I love its flavor and color, but I've made WPCs with many kinds of cocoa—they're always good, not always the same.) Sometimes the differences have to do with the butter, and often the temperature of the butter—it's best if it's at cool room temperature, but sometimes I miss the moment when it's just right. My advice is to mix the dough for as long as it takes to get big, moist curds that hold together when pressed. Often this happens quickly; just as often, it takes more time than you think it should. Go with it. Also, when you roll the dough into logs, check that they're solid—squeeze the logs to see if there are hollow spots. If there are, ball up the dough and roll into logs again.*

PLAN AHEAD: *The logs of dough need to be frozen for at least 2 hours or refrigerated for at least 3 hours.*

1. Sift both flours, the cocoa and baking soda together into a bowl; whisk to blend.
2. Working in the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl with a hand mixer, beat the butter and both sugars together on medium speed until smooth, about



3 minutes. Beat in the salt, piment d'Espelette or cayenne and vanilla. Turn off the mixer, add the dry ingredients all at once and pulse to start the blending. When the risk of a flour storm has passed, beat on low speed until the dough forms big, moist curds—this can take a couple of minutes, so don't be afraid to keep mixing. Toss in the chocolate pieces, nibs and raspberries and mix to incorporate. Sometimes the dough comes together and cleans the sides of the bowl and sometimes it crumbles—it'll be fine no matter what.

3. Turn the dough out, gather it together and, if necessary, knead it a bit to bring it together. Divide the dough in half. Shape each half into a log that is 1½ inches in diameter. The length will be between 7 and 8 inches, but don't worry about it—it's the diameter that counts here. If you get a hollow in either of the logs, just start over. Wrap the logs and freeze them for at least 2 hours, or refrigerate for at least 3 hours. (If you'd like, you can freeze the logs for up to 2 months; let stand at room temperature for about 15 minutes before slicing and baking.)

4. When You're Ready To Bake: Center a rack in the oven and preheat it to 325 degrees F. Line a baking sheet with parchment paper or a baking mat.

5. Using a chef's knife, slice one log of dough into ½-inch-thick rounds. (Don't worry if they crack, just pinch and squeeze the bits back into the cookie.) Arrange the rounds on the baking sheet, leaving about 2 inches between them. If you'd like, sprinkle the tops sparingly with flaky salt.

6. Bake the cookies for 12 minutes—don't open the oven door to check, just let them bake. They won't look fully baked and they won't be firm, but that's the way they're supposed to be. Transfer the sheet to a rack and let the cookies cool until they're only just warm or at room temperature.

7. Repeat with the remaining log of dough, using a cool baking sheet.

STORING: *Packed airtight, the cookies will keep for 5 days at room temperature (they will get a little drier, but they're still good) or for up to 2 months in the freezer.*

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WARM BREAD FOR WINTER

THE WINTER COLD SNAP CALLS
FOR HOT-FROM-THE-OVEN
YEAST BREAD TO WARM UP,
AND WE THINK THESE ROLLS
AND BISCUITS FIT THE BILL

Cheddar-and-
Garlic Drop
Angel Biscuits
page 37







CHEDDAR-AND-GARLIC DROP ANGEL BISCUITS

Makes about 28 biscuits

Similar to those of a seafood chain favorite, these yeasted drop biscuits are every bit as light and fluffy as they are flavorful. Seasoned with garlic powder and ground black pepper, mixed with a healthy helping of Cheddar cheese, and brushed with warm garlic butter, they're sure to become a new wintertime favorite.

- 6 cups (750 grams) all-purpose flour, divided
- 1½ cups (340 grams) cold unsalted butter, cubed
- 1½ cups (170 grams) shredded Cheddar cheese, divided
- 2 tablespoons (24 grams) granulated sugar
- 1 tablespoon (9 grams) plus ½ teaspoon (1.5 grams) kosher salt, divided
- ¾ teaspoons (6 grams) garlic powder, divided
- 1 tablespoon (15 grams) baking powder
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (2 grams) ground black pepper
- 2 cups (480 grams) hot whole buttermilk (120°F/49°C to 130°F/54°C)
- ½ cup (120 grams) whole buttermilk, room temperature
- 2 teaspoons (4 grams) dried parsley

1. Preheat oven to 400°F (200°C). Line 2 rimmed baking sheets with parchment paper.
2. In a medium bowl, place 3 cups (375 grams) flour. Using a pastry blender or 2 forks, cut in 1 cup (227 grams) cold butter until mixture is crumbly. Stir in 1 cup (113 grams) cheese. Freeze until ready to use.
3. In a large bowl, combine sugar, 1 tablespoon (9 grams) salt, 1¼ teaspoons (2 grams) garlic powder, baking powder, yeast, baking soda, pepper, and remaining 3 cups (375 grams) flour. Add hot buttermilk, stirring just until combined. Let cool for 3 to 5 minutes. Add cheese mixture and room temperature buttermilk; knead in bowl until a dough starts to form. (It is OK if not all flour has been fully incorporated.)
4. Turn out dough onto a lightly floured surface. Knead until all flour is incorporated. Using a 3-tablespoon spring-loaded scoop, scoop dough (about 60 grams each), and drop about 1 inch apart onto prepared pans. Let rise in a warm, draft-free place (75°F/24°C) for about 15 minutes.
5. Bake, one batch at a time, for 8 minutes. Sprinkle with remaining ½ cup (57 grams) cheese (¼ cup or 28.5 grams per batch), and bake until golden brown and cheese is melted, 8 to 10 minutes more.
6. Meanwhile, in a small saucepan, heat parsley, remaining ½ cup (113 grams) butter, remaining 2 teaspoons (4 grams) garlic powder, and remaining ½ teaspoon (1.5 grams) salt over medium heat until butter is melted. Brush hot biscuits with parsley mixture, and serve immediately.

*We used Platinum® Yeast from Red Star®.

HONEY BUTTER YEAST ROLLS

Makes 16 rolls

If you're on the hunt for pillowy-soft, tenderly sweet rolls, look no further. These rolls are simple and light yet incredibly flavorful, with the perfect amount of buttery richness and honeyed sweetness, just like the O'Charley's rolls they were inspired by. Baked to a gorgeous golden brown, the rolls are then coated with a final brush of melted butter for a glistening finish.

4½ to 4¾ cups (563 to 594 grams) all-purpose flour, divided
¼ cup (50 grams) granulated sugar
1 (0.25-ounce) package (7 grams) instant yeast*
1 teaspoon (3 grams) kosher salt
1 cup (240 grams) water
½ cup (120 grams) whole milk
½ cup (114 grams) unsalted butter, melted and divided
2 tablespoons (42 grams) honey
1 large egg (50 grams)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, sugar, yeast, and salt at low speed just until combined.
2. In a small saucepan, heat 1 cup (240 grams) water, milk, ¼ cup (57 grams) melted butter, and honey over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at low speed until combined, about 1 minute. Beat in egg until combined. Add 2½ cups (313 grams) flour, and beat until a shaggy dough forms, about 1 minute.
3. Switch to the dough hook attachment. Beat at low speed until dough is smooth, elastic, and slightly sticky, 10 to 12 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if needed. Turn dough out onto a clean surface, and shape into a ball.
4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Line 2 rimmed baking sheets with parchment paper.
6. On a lightly floured surface, roll dough into a 14x12-inch rectangle. Cut into 16 (3½x3-inch) rectangles, and place about ¼ inch apart on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, about 20 minutes.
7. Preheat oven to 375°F (190°C).
8. Bake until golden and an instant-read thermometer inserted in center registers 200°F (93°C), 12 to 15 minutes. Brush with remaining ¼ cup (57 grams) melted butter. Serve warm.

**We used Platinum® Yeast from Red Star®.*

Looking for more spectacular bread recipes? Head to [bakefromscratch.com](https://www.bakefromscratch.com) and check out our Bread Box collection! 🍞



the essential...

CHOCOLATE SOUFFLÉS



FOLLOW OUR FOOLPROOF GUIDE TO CREATE A SUPREME SOUFFLÉ THAT ALWAYS RISES TO THE OCCASION

BY KYLE GRACE MILLS

Life is full of fleeting, perfect moments. Of these delightful snapshots, one of the grandest is plunging a spoon into a towering chocolate soufflé still hot from the oven. A whisp of steam curls up, sending sweet cocoa aromas into the ether. Then the spoon emerges with a scoop of a dessert sporting a crisp exterior and pillowy interior. Like the first sip of Champagne, it's a pleasure delivered on light, frothy bubbles. And like Champagne, if not enjoyed immediately, the experience goes flat.

Despite offering an unparalleled joy, the soufflé is a dish often found only at restaurants, rarely in the home kitchen. Our recipe and step-by-step guide are here to remedy that. We'll show you how to harness the leavening power of whipped egg whites, a time-honored way to help desserts reach lofty heights. From stovetop to oven, we've deconstructed every part of making a chocolate soufflé to the atomic level, giving you the insight and confidence to recreate this ephemeral dessert in your own home.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
STYLING BY DOROTHY WALTON





CHOCOLATE SOUFFLÉS

Makes 6 soufflés

Leavened with luscious meringue, the soufflé is the epitome of sweet science. Combining the lightness of a mousse with the crisp, sugared crust of a cake, one spoonful of this dessert offers the intersection between two wondrous textures. Rich with chocolate, this dreamy delight's perfect accompaniment is a final cloud of whipped cream.

- 11 tablespoons (154 grams) unsalted butter, room temperature and divided
- 10 tablespoons (120 grams) granulated sugar, divided
- 10 ounces (276 grams) 60% cacao bittersweet chocolate, coarsely chopped
- 5 large eggs (250 grams), separated and room temperature
- 2 tablespoons (16 grams) all-purpose flour
- ½ teaspoon (2 grams) vanilla extract
- 1 teaspoon (3 grams) kosher salt

Sweetened Whipped Cream (recipe follows)

1. Preheat oven to 375°F (190°C). Brush 6 straight-sided 6-ounce ramekins with 2 tablespoons (28 grams) butter. Spoon 2 tablespoons (24 grams) sugar into ramekins (about 1 teaspoon or 4 grams each), and rotate so ramekins are fully coated in sugar. Pour out any loose sugar, giving ramekins a firm tap with the base of your hand to make sure there is no loose sugar. Place on a rimmed baking sheet.
2. In the top of a double boiler, combine chocolate and remaining 9 tablespoons (126 grams) butter. Cook over simmering water, stirring occasionally, until melted and smooth. Remove from heat, and whisk in 2½ tablespoons (30 grams) sugar until well combined. Whisk in egg yolks, flour, and vanilla.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and salt at medium-high speed until soft peaks begin to form. Add remaining 5½ tablespoons (66 grams) sugar, 1 teaspoon (4 grams) at a time, beating until glossy stiff peaks form.
4. Using a balloon whisk, fold one-third of egg white mixture into chocolate mixture until mostly combined but a few white streaks remain. Using a spatula, gently fold in remaining egg white mixture in two additions just until combined and no white streaks remain. (Be careful not to overmix.) Carefully spoon mixture into prepared ramekins (about 110 grams each).
5. Bake until soufflés have risen past rim of ramekins and have flat tops, 15 to 18 minutes. Serve immediately with Sweetened Whipped Cream.

SWEETENED WHIPPED CREAM

Makes about 3 cups

- 1½ cups (360 grams) heavy whipping cream
- 2 tablespoons (24 grams) granulated sugar

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream and sugar at medium-high speed until medium-soft peaks form. Refrigerate for up to 2 hours.

Ramekin Research

A perfect soufflé needs the perfect baking dish. Here's why a straight-sided ramekin is the baker's choice.

There are baking dishes specifically designed for soufflés and then there are all-purpose ramekins that work for soufflés as well as chocolate lava cakes, French onion soup, and hot dip. For versatility, 6-ounce straight-sided ceramic ramekins are our dish of choice. Why straight-sided? The air-packed soufflé needs straight walls to climb to its lofty height. With the slanted sides of a muffin pan or an oven-safe coffee mug, your soufflés won't be able to shoot up to their ideal height. As for material, ceramic is an excellent heat conductor and an attractive, easy dish to bring directly to the table to accommodate the immediate serve time expected for soufflé. A copper soufflé pan would also be beautiful—just know that it may cook faster in the particularly conductive copper. Why place on a rimmed baking sheet before popping into the oven? Two reasons: insurance and easy transportation. The rimmed baking sheet will catch any overflow in case of a soufflé mishap while also helping you transfer your six soufflés all at once and perfectly balanced into the oven.



Ramekin Prep

Properly buttered and sugared ramekins are your first step to tall, fluffy soufflés



1. Brush 6 straight-sided 6-ounce ramekins with 2 tablespoons (28 grams) butter. We opted for room temperature butter, as melted butter will pool and slide down the sides, providing uneven coverage in the ramekins. Remember that room temperature butter is set apart from softened butter by its lack of resistance when pressed.



2. Spoon 2 tablespoons (24 grams) sugar into ramekins (about 1 teaspoon or 4 grams each), and rotate so ramekins are fully coated in sugar. The combination of butter and sugar allows the soufflés to climb the walls of the ramekins without creating cracks. Roll your sugar around so it can stick to the buttered upper walls.

3. Pour out any loose sugar, giving ramekins a firm tap with your hand to make sure there is no remaining excess. Surplus sugar can pool and overbake, turning into spots of bitter, burnt caramel, so make sure you don't have loose sugar rolling around.



Chocolate Checkpoint

How to create your chocolate base on and off the heat



1. In the top of a double boiler, combine chocolate and remaining 9 tablespoons (126 grams) butter. Cook over simmering water, stirring occasionally, until melted and smooth. To prevent scorching, make sure the bowl or pot holding the butter and chocolate isn't touching the simmering water. Begin stirring the ingredients occasionally only after they've begun to melt.

2. Remove from heat, and whisk in 2½ tablespoons (30 grams) sugar until well combined. Whisk in egg yolks, flour, and vanilla. Whisking in the sugar helps cool down the hot chocolate mixture enough so that your egg yolks won't cook when added to the mix. Immediately after whisking in your egg yolks, flour, and vanilla, begin to make your meringue. If the chocolate mixture sits too long, the chocolate will begin to solidify and form chunks in your batter.



Master the Meringue

Nail the fluffy, whipped cornerstone of a soufflé

1. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and salt at medium-high speed until soft peaks begin to form. This first step is crucial to creating a stable, smooth meringue. Your egg mixture should have a droop to its peaks but still be cohesive. If you add the sugar in at the beginning, before whipping the whites to soft peaks, the meringue will come out dense and not whip up nearly as well.



3. . . . beating until glossy stiff peaks form. When your whisk attachment is inverted, your meringue peak will either droop, dip, or stand tall. You want that meringue standing tall, the perfect indicator of a meringue whipped to firm peaks.



2. Add remaining 5½ tablespoons (66 grams) sugar, 1 teaspoon (4 grams) at a time . . . With meringue, slow and steady always wins the race. If you dump all your sugar in at once, you risk collapsing the egg foam and creating a gritty meringue, as the sugar won't be smoothly incorporated and won't dissolve. Try streaming in the sugar 1 teaspoon (4 grams) at a time to keep from overloading the mixture.

The Flawless Fold

Bring your batter together with a series of gentle folds



1. Using a balloon whisk, fold one-third of egg white mixture into chocolate mixture until mostly combined but a few white streaks remain. We opted to use a whisk for the first fold, as it helps thoroughly incorporate the meringue into the batter with minimal deflation. This first batch of egg white mixture will help lighten your overall batter, making further folding easier and decreasing the risk of overmixing.



2. Using a spatula, gently fold in remaining egg white mixture in two additions just until combined and no white streaks remain. (Be careful not to overmix.) To execute a perfect fold, scoop batter in a “J” motion over the egg whites. You want to do this just until no streaks remain—overmixing will lead to collapsed and sunken soufflés.



Bring On the Bake

You're 15 to 18 minutes away from righteously raised soufflés

1. Carefully spoon mixture into prepared ramekins (about 110 grams each.) For perfectly uniform soufflés, use a scale to weigh exact portions of batter. Overfilled ramekins risk overflowing, whereas underfilled ramekins could lead to soufflés with stingy height.

2. Bake until soufflés have risen past rim of ramekins and have flat tops, 15 to 18 minutes. Serve immediately with Sweetened Whipped Cream. Baking and enjoying soufflés is all about living in the moment, so don't dillydally when it comes to serving. If you wait, all your hard work will collapse in on itself.

Sunken Soufflé Troubleshooting

Find out why your soufflés may not have risen to the occasion

1. Under-whipped egg whites. Firm peaks or bust. Don't settle for meringue that has drooping peaks. Your soufflés need all the air they can get.

2. Overmixed soufflé batter. Perhaps you got that perfect firm-peak meringue but then you were overzealous while mixing. The best way to keep from overmixing is to add the egg white mixture in three separate additions so you don't overwhelm your batter.

3. Oven temperature fluctuation. A steady oven temperature is needed to ensure that your air bubbles expand and help your soufflés climb. You might need to calibrate your oven to make sure it's working at an accurate temperature. Another way you may have caused temperature fluctuation? Nervously checking on the soufflés, opening and closing the oven door and releasing precious heat. Trust in the bake time and check only when your timer goes off.

4. Delayed serve time. Maybe the dog ran through the kitchen or the phone rang, but for whatever reason, you were delayed in getting the soufflés directly from the oven to the table. Soufflés are a short-lived magic trick and will eventually sink under the weight of the decadent ingredients. Even so, they'll still be delicious, especially with a scoop of Sweetened Whipped Cream. 🍌



LEMON CURD *love*

WHEN LIFE GIVES YOU LEMONS, MAKE LEMON CURD!
SWIRLED INTO ALMOND CAKE, PIPED INTO MUFFINS
AND ÉCLAIRS, OR LAYERED INTO TIRAMISÙ, THESE
RECIPES PROVE THAT A LITTLE PUNCH OF
LEMONY FLAVOR GOES A LONG WAY.

PHOTOGRAPHY BY
JIM BATHIE
STYLING BY
MARY BETH JONES

Lemon Meringue
Éclairs
page 53





Lemon Curd
Tiramisù
page 58



LEMON CURD

Makes 1¼ cups

Tangy, creamy, and sweet, lemon curd acts as the perfect pairing for practically any flavor profile. Whether used as a spread for scones and biscuits or incorporated into your bakes, lemon curd is the ultimate brightening agent in almost any recipe.

- ⅓ cup plus 1 tablespoon (79 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (4 grams) packed lemon zest
- 1 teaspoon (3 grams) cornstarch
- ¼ teaspoon kosher salt
- ½ cup (120 grams) fresh lemon juice
- ⅓ cup (76 grams) unsalted butter, cubed

1. In a medium saucepan, whisk together sugar, eggs, lemon zest, cornstarch, and salt until smooth. Add lemon juice, whisking until smooth. Cook over medium-low heat, stirring constantly, until mixture is bubbling, thickened, holds shape of whisk, and registers 170°F (76°C) on an instant-read thermometer, about 7 minutes.
2. Strain mixture through a fine-mesh sieve into a medium heatproof bowl. Add butter, 1 cube at a time, stirring until combined and mixture is smooth after each addition. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Let cool completely. Refrigerate in an airtight container for up to 1 week.

LEMON MERINGUE ÉCLAIRS

Makes about 14 éclairs

Filled with smooth and silky Lemon Curd and topped with fluffy Swiss Meringue, these delicately delicious éclairs are the ultimate refined, showstopping bake. Each bite is a balanced marriage of crisp and light choux pastry, creamy lemon filling, and lightly caramelized meringue.

- ½ cup (120 grams) water
- ½ cup (120 grams) whole milk
- 7 tablespoons (98 grams) unsalted butter, cubed and room temperature
- 2 teaspoons (8 grams) granulated sugar
- ½ teaspoon (1.5 grams) kosher salt
- 1¼ cups (156 grams) all-purpose flour
- 5 large eggs (250 grams)
- Lemon Curd (recipe precedes)
- Swiss Meringue (recipe follows)

1. Preheat oven to 375°F (190°C). Using a permanent marker, draw 3 lines lengthwise each 4 inches apart on 2 sheets of parchment paper (6 lines total). Turn over, and place on 2 rimmed baking sheets.
2. In a medium saucepan, bring ½ cup (120 grams) water, milk, butter, sugar, and salt to a rolling boil over medium-high heat. Using a wooden spoon, stir in flour. Cook, stirring constantly, until a skin forms on bottom of pan and mixture pulls away from sides of pan and forms a ball, 1 to 2 minutes. Transfer mixture to the bowl of a stand mixer fitted with the paddle attachment. With mixer on low speed, beat until dough cools slightly, about 30 seconds. Add eggs, one at a time, beating until combined after each addition. (Batter should be shiny and slowly move back together when a spatula is dragged through it; dough should also fall off the mixer paddle leaving the excess left hanging in a “V” shape.)
3. Transfer batter to a large pastry bag; cut a ½-inch opening in tip. Place one long side of a prepared pan closest to you. Holding pastry bag perpendicular to pan, pipe batter in straight lines from top drawn line to center drawn line, spacing piped lines 1 inch apart. Use a wet finger to smooth tops, if necessary. Starting from spaces left in first row of éclairs, repeat process, piping from center drawn line to bottom drawn line. Repeat procedure, piping between lines on remaining prepared pan. Let stand at room temperature until ready to bake.
4. Bake, one batch at a time, for 10 minutes. Rotate pan, and bake until fully puffed and deep golden brown, 10 to 15 minutes more. Let cool completely on pans.
5. Using a ¼-inch round piping tip, poke 2 holes about ¾ inch from each end on bottom of each éclair. Insert a wooden skewer into holes, and move it around to ensure curd will fill entire éclair.



HOW TO PIPE

Holding pastry bag perpendicular to pan, pipe batter in straight lines from top drawn line to center drawn line, spacing piped lines 1 inch apart.

6. Place Lemon Curd in a pastry bag fitted with a $\frac{1}{4}$ -inch round piping tip. Place piping tip in one hole, and apply gentle pressure to begin filling éclair. Pipe Lemon Curd into second hole until éclair feels heavy. Repeat with remaining Lemon Curd and remaining éclairs.

7. Spoon Swiss Meringue into a pastry bag fitted with a $\frac{1}{2}$ -inch French star piping tip (Ateco #864). Pipe swirls onto éclairs. Using a handheld kitchen torch, carefully brown meringue. Best served same day.

SWISS MERINGUE

Makes $1\frac{1}{4}$ cups

- $\frac{1}{2}$ cup (100 grams) extra-fine granulated sugar or castor sugar
- $\frac{1}{4}$ cup (60 grams) egg whites, room temperature
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{8}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon (1 gram) vanilla extract

1. In the heatproof bowl of a stand mixer, whisk together sugar, egg whites, cream of tartar, and salt. Place bowl over a saucepan of simmering water, and cook, whisking frequently, until sugar completely dissolves and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).

2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form and bowl is cool to the touch, 4 to 5 minutes. Beat in vanilla. Use immediately.





LEMON ALMOND CAKE

Makes 1 (9-inch) cake

Light and fluffy almond cake gets a mesmerizing swirl of Lemon Curd and a border of sliced almonds in this single-layer snack cake. The addition of almond extract and almond flour lends a toasted nutty flavor that beautifully complements the cake's brightness.

- ½ cup (100 grams) granulated sugar
 - ½ cup (110 grams) firmly packed light brown sugar
 - ½ cup (120 grams) crème fraîche, room temperature
 - ½ cup (120 grams) heavy whipping cream, room temperature
 - ⅓ cup (76 grams) unsalted butter, melted
 - 1 large egg (50 grams), room temperature
 - 1 large egg yolk (19 grams), room temperature
 - 2 tablespoons (12 grams) packed lemon zest
 - 2 teaspoons (8 grams) vanilla extract
 - 1 teaspoon (4 grams) almond extract
 - 1½ cups (188 grams) all-purpose flour
 - ¾ cup (72 grams) natural super-fine almond flour
 - 2 teaspoons (10 grams) baking powder
 - 1 teaspoon (3 grams) kosher salt
 - ¾ cup (200 grams) Lemon Curd (recipe on page 53)
 - ⅓ cup (26 grams) sliced almonds
- Garnish: confectioners' sugar

1. Preheat oven to 325°F (170°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar, brown sugar, crème fraîche, cream, melted butter, egg, egg yolk, lemon zest, and extracts at medium speed until well combined, about 2 minutes, stopping to scrape sides of bowl.
3. In a large bowl, whisk together flours, baking powder, and salt. With mixer on low speed, gradually add flour mixture to sugar mixture, beating just until combined and stopping to scrape sides of bowl.
4. Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper. Reserve ¾ cup batter. Spoon remaining batter into prepared pan, spreading into an even layer with a small offset spatula. Spoon Lemon Curd, 1 tablespoon (16 grams) at a time, onto batter in pan. Spoon reserved batter between curd dollops. Using the tip of a sharp knife, swirl curd into batter, being careful not to overmix.
5. Bake until a wooden pick inserted in center comes out clean, 40 to 50 minutes. Sprinkle edges with almonds. Let cool in pan on a wire rack for 10 minutes. Carefully remove sides of pan; let cake cool completely on pan base on wire rack. Remove pan base, and discard parchment. Just before serving, garnish with confectioners' sugar, if desired.





LEMON CURD MUFFINS

Makes 12 muffins

These domed beauties are warmly spiced with the bold flavors of cardamom and ginger and then filled with Lemon Curd for a sweet and tangy surprise. Topped with a buttery and crunchy Oat-Pecan Streusel and drizzled with a sweet Lemon Glaze, these muffins might just become a new year-round favorite.

- 3 cups (375 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- 2 teaspoons (4 grams) ground cardamom
- 1 teaspoon (2.25 grams) kosher salt, divided
- $\frac{1}{2}$ teaspoon (1 gram) ground ginger
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- $\frac{1}{2}$ cup (110 grams) firmly packed dark brown sugar
- 3 large eggs (150 grams), room temperature
- 2 teaspoons (6 grams) tightly packed lemon zest
- $\frac{3}{4}$ cup (149 grams) vegetable oil
- $\frac{1}{2}$ cup (120 grams) whole milk, room temperature

Lemon Curd (recipe on page 53)

Oat-Pecan Streusel (recipe follows)

Lemon Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 12-well muffin pan with baking spray with flour, or line wells with paper liners.
2. In a medium bowl, whisk together flour, baking powder, cardamom, $\frac{3}{4}$ teaspoon (2.25 grams) salt, and ginger.
3. In a large bowl, whisk together sugars, eggs, and lemon zest. Add oil and milk, whisking until well combined. Add flour mixture, and fold until combined. Let stand for 30 minutes.
4. Spoon batter into prepared muffin cups, filling about three-fourths full (about 73 grams each).
5. Place Lemon Curd in a pastry bag; cut a $\frac{1}{2}$ -inch opening in tip. Pipe curd into center of each well until batter reaches top edge, being careful not to touch bottom or sides; lightly tap pan on a kitchen towel-lined counter, and fill in any curd that may have fallen. Spoon remaining batter over curd (about 2 teaspoons or 14 grams each). Sprinkle Oat-Pecan Streusel on top (about $\frac{1}{2}$ tablespoons each).

6. Bake until a wooden pick inserted in muffin comes out clean, about 30 minutes. Let cool in pan for about 10 minutes. Remove from pan, and let cool on a wire rack. Drizzle with Lemon Glaze. Serve warm or at room temperature.

OAT-PECAN STREUSEL

Makes about $\frac{3}{4}$ cup

- $\frac{1}{3}$ cup (73 grams) firmly packed light brown sugar
- $\frac{1}{4}$ cup (31 grams) all-purpose flour
- $\frac{1}{4}$ cup (25 grams) old-fashioned oats
- $\frac{1}{4}$ cup (28 grams) chopped pecans
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground cardamom
- 3 tablespoons (42 grams) cold unsalted butter, cut into $\frac{1}{2}$ -inch cubes

1. In a large bowl, combine brown sugar, flour, oats, pecans, salt, and cardamom. Using a pastry blender or 2 forks, cut in cold butter until butter is pea-size. Freeze for 10 minutes or until ready to use.

LEMON GLAZE

Makes about $\frac{1}{2}$ cup

- 1 cup (120 grams) confectioners' sugar
- 3 tablespoons (45 grams) fresh lemon juice

1. In a small bowl, whisk together confectioners' sugar and lemon juice until smooth. Use Immediately.

LEMON CURD TIRAMISÙ

Makes 10 servings

For this twist on the Italian classic, ladyfingers are dipped in boozy lemon simple syrup and then layered with a creamy, incredibly smooth lemony mascarpone filling. Topped with an extra swirl of Lemon Curd, this dessert will be the perfect light and airy reprieve in the middle of a cold, snowy winter.

- $\frac{3}{4}$ cup (180 grams) water
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- $\frac{1}{4}$ cup (67 grams) limoncello
- 1 teaspoon (3 grams) tightly packed lemon zest
- 2 cups (450 grams) mascarpone cheese
- 1 cup (268 grams) Lemon Curd (recipe on page 53), divided
- $1\frac{1}{2}$ cups (360 grams) heavy whipping cream
- $\frac{1}{2}$ cup (60 grams) confectioners' sugar
- 24 ladyfingers (180 grams)

1. In a small saucepan, heat $\frac{3}{4}$ cup (180 grams) water, granulated sugar, limoncello, and lemon zest over medium heat until sugar dissolves. Remove from heat, and let cool completely.

2. In a medium bowl, whisk together mascarpone and $\frac{1}{2}$ cup (134 grams) Lemon Curd until smooth.

3. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium-low speed until beginning to thicken. With mixer on low speed, gradually add confectioners' sugar, beating until medium-stiff peaks form. Using a

whisk, gently fold one-third of cream mixture into mascarpone mixture; fold in remaining cream mixture in two additions.

4. Cut ladyfingers in half lengthwise. Dip cut side of half of ladyfingers in limoncello syrup, and arrange in bottom of a 9-inch square baking pan. Spread half of mascarpone mixture on top of ladyfingers in pan. Dip cut side of remaining ladyfingers in limoncello syrup, and arrange on top of mascarpone mixture. Spread remaining mascarpone mixture on top of ladyfingers. Swirl remaining $\frac{1}{2}$ cup (134 grams) Lemon Curd into top. Cover and refrigerate for 4 hours or up to overnight. 



THIS IS BEER BREAD LIKE YOU'VE NEVER SEEN IT.
FROM CITRUS-PACKED SCONES TO SALT-STUDDED
PRETZEL BATONS, WE'RE SHOWING YOU THE BEST
WAYS TO BAKE WITH YOUR FAVORITE PINT.

BETTER WITH BEER

STYLING BY LUCY FINNEY



Cranberry-Blood
Orange Beer
Scones
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Chocolate-Stout
Coffee Loaf Cake
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BAKE WITH BEER

A look at the different styles of brew we bake with

INDIA PALE ALE: There are many different styles of IPA out there, from American style to English style, but all IPAs boast a hoppy, herbaceous aftertaste. With its bitter intensity, it helps boost the flavor of salty, umami-rich baked goods, like our IPA Pretzel Bread. The spicy, hoppy IPA also works well in warmly spiced cakes, like carrot cake, and can help cut through decadent chocolate desserts, like brownies.

IRISH DRY STOUT: Stout beer is one of the most common beers to bake with. Strong and slightly bitter, stout is a natural complement to chocolate, much like coffee is. This made it a natural fit for our Chocolate-Stout Coffee Loaf Cake. You can also use stout as a tasty counterpoint in baked goods that have rich caramel notes, like blondies or sticky toffee pudding.

BELGIAN-STYLE WITBIER: Witbier (white beer) hails from Belgium and the Netherlands and is known for its strong notes of citrus and coriander. Different kinds of witbiers can help highlight different kinds of citrus, from grapefruit to the blood orange in our Cranberry-Blood Orange Beer Scones. Consider adding witbier to your other favorite citrus baked goods, like lemon poppyseed muffins or scones.

AMERICAN-STYLE PALE LAGER: A lighter spinoff of the pilsner, American-style pale lagers are a ubiquitous beer for drinking, offering mild hoppiness and maltiness. Its crisp flexibility makes it a good partner to sharp, spicy flavors like the Cheddar and black pepper in our Beer-Cheddar Muffins. It also works well with other savory baked goods, so consider using it in buttery clover rolls or your favorite cheesy bread loaf.

CRANBERRY-BLOOD ORANGE BEER SCONES

Makes 8 scones

The citrus-forward Belgian-style witbier helps tie together the many bright flavors of this wintry quick bread bursting with juicy cranberries and tangy blood orange zest. The witbier also adds a spicy note of coriander to the mix, complementing the bold sweet-tart cranberries.

- 2 cups (250 grams) all-purpose flour
- 1/3 cup (73 grams) firmly packed dark brown sugar
- 1 tablespoon (6 grams) plus 1 teaspoon (2 grams) packed blood orange zest, divided
- 2 teaspoons (10 grams) baking powder
- 3/4 teaspoon (2.25 grams) kosher salt
- 1/3 cup (76 grams) cold unsalted butter, cubed
- 1/3 cup (80 grams) cold Belgian-style witbier beer*
- 1/4 cup (60 grams) cold heavy whipping cream
- 1/2 cup (81 grams) frozen cranberries, halved
- 1 1/4 cups (150 grams) confectioners' sugar
- 2 tablespoons (30 grams) blood orange juice

Candied Blood Orange (recipe follows)

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, brown sugar, 1 tablespoon (6 grams) orange zest, baking powder, and salt. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs. Gradually add cold beer and cold cream, stirring with a fork until dry ingredients are moistened. (Dough will be quite crumbly or shaggy in parts.)
3. Turn out dough onto a clean surface; gently knead until dough just comes together, 5 to 7 times. On a very lightly floured surface, roll dough to 1/2-inch thickness. Scatter one-third of cranberries (27 grams) over half of dough. Fold dough in half, enclosing cranberries. Lightly roll dough to 3/4-inch thickness, flouring surface

as needed. Scatter one-third of cranberries (27 grams) over half of dough. Fold dough in half, and roll to ¾-inch thickness.

Scatter remaining cranberries (27 grams) over half of dough, and fold dough in half. On a lightly floured surface, roll dough into a smooth 7-inch disk (about 1 inch thick).

Using a bench scraper or a thin-bladed knife, cut disk into 8 wedges. Place 2 inches apart on prepared pan. Freeze until firm, about 15 minutes.

4. Bake until lightly golden and a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on a wire rack.

5. In a medium bowl, whisk together confectioners' sugar, orange juice, and remaining 1 teaspoon (2 grams) orange zest until smooth. Just before serving, spoon glaze onto scones. Place 1 Candied Blood Orange half on each scone before glaze hardens. Serve immediately. Store in airtight container for up to 4 days.

**We used Blue Moon Belgian White.*

CANDIED BLOOD ORANGE

Makes about 8 slices

- 1 small blood orange (126 grams)
- 2 cups (400 grams) granulated sugar
- 2 cups (480 grams) water

1. Cut orange crosswise into ¼-inch-thick slices.
2. In a medium saucepan, combine orange slices and cold water to cover by 1 inch. Bring to a boil over medium-high heat.

Drain, and repeat procedure once.

3. In a large skillet, bring sugar and 2 cups (480 grams) water to a boil over medium heat, stirring until sugar dissolves. Add orange slices in a single layer; simmer until white pith is somewhat translucent and tender, 15 to 20 minutes, turning orange slices halfway through cooking.

4. Transfer orange slices to a wire rack placed over a baking sheet. Let cool for at least 1 hour or up to overnight. Keep whole or cut in half for a wedge.

PRO TIP

Candied Blood Orange can be used for more than just a garnish! Double our recipe, use half to garnish your scones and the other half can be diced and stirred into the batter of brownies, cookies, and more. Candied Blood Orange will keep in an airtight container for up to 1 week.





BEER-CHEDDAR MUFFINS

Makes 12 muffins

We don't need to tell you that beer and cheese work well together. But you won't realize how divine this pairing is until you taste these lager- and Cheddar-laden muffins. Based on a classic family recipe from editor-in-chief Brian Hart Hoffman's mother, you'll understand why this quick bread has been adored for generations.

- 1½ cups (188 grams) all-purpose flour
- 1¼ cups (156 grams) unbleached cake flour
- 5 teaspoons (20 grams) granulated sugar
- 1¾ teaspoons (5.25 grams) kosher salt
- 1¾ teaspoons chopped fresh rosemary
- 1¾ teaspoons (3.5 grams) ground black pepper
- 1½ teaspoons (7.5 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ¾ cup (170 grams) cold unsalted butter, cubed
- 1 cup (240 grams) cold American-style pale lager beer*
- ¾ cup (85 grams) shredded sharp white Cheddar cheese

1. Preheat oven to 400°F (200°C). Spray a 12-well muffin pan with baking spray with flour.

2. In a large bowl, stir together flours, sugar, salt, rosemary, pepper, baking powder, and baking soda. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs. Gradually add cold beer, stirring until combined. Fold in cheese until well combined. (Dough will be sticky and wet.) Divide dough into 12 portions (about ¼ cup or 73 grams each), and place in prepared wells.

3. Bake until tops are dry and edges are lightly golden brown, 15 to 18 minutes. Let cool in pan for 5 minutes. Serve warm.

*We used Budweiser.



CHOCOLATE-STOUT COFFEE LOAF CAKE

Makes 1 (9x5-inch) cake

Irish stout and chocolate are a winning combination that meets right at the corner of bitter and sweet. The stout is a boon to the cocoa flavor and the secret to this loaf-style coffee cake's supremely tender texture. The alcohol inhibits gluten formation, yielding a particularly delicate crumb.

- 1¼ cups (275 grams) firmly packed dark brown sugar
- ½ cup (112 grams) neutral oil
- 2 large eggs (100 grams), room temperature
- 1½ teaspoons (3 grams) instant coffee granules
- 1 teaspoon (4 grams) vanilla extract
- 1 cup (125 grams) all-purpose flour
- ¾ cup (64 grams) unsweetened cocoa powder
- 2 teaspoons (4 grams) ground cinnamon
- 1 teaspoon (5 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ¼ teaspoon (1 gram) baking soda
- ⅔ cup (160 grams) sour cream, room temperature
- ⅓ cup (80 grams) Irish dry stout beer*, room temperature (see PRO TIP)
- 4 ounces (113 grams) 60% cacao dark chocolate, chopped

Chocolate Coffee Streusel (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9x5-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together brown sugar and oil until combined. Add eggs, one at a time, whisking well after each addition. Whisk in coffee granules and vanilla.
3. In a medium bowl, whisk together flour, cocoa, cinnamon, baking powder, salt, and baking soda. In a small bowl, whisk together sour cream and beer. Gradually add flour mixture to sugar mixture alternately with sour cream mixture, beginning and ending with flour mixture, stirring well after each addition. Fold in chocolate until evenly distributed. Pour batter into prepared pan. Sprinkle Chocolate Coffee Streusel on top, breaking up into pea-size pieces.
4. Bake for 50 minutes. Loosely cover with foil; bake until top is dry, a wooden pick inserted in center comes out with a few moist crumbs, and an instant-read thermometer inserted in center registers 205°F (96°C) to 210°F (99°C), 8 to 16 minutes more. Let cool in pan for 10 minutes. Using excess parchment as

handles, remove from pan, and let cool completely on a wire rack.

**We used Guinness Extra Stout. Do not use nitrogenated varieties.*

CHOCOLATE COFFEE STREUSEL

Makes ¾ cup

- ¼ cup (31 grams) all-purpose flour
- 2½ tablespoons (35 grams) firmly packed dark brown sugar
- 2 tablespoons (10 grams) unsweetened cocoa powder
- ¾ teaspoon (1.5 grams) instant coffee granules
- ¼ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- 2 tablespoons (28 grams) unsalted butter, cubed and room temperature

1. In a medium bowl, whisk together flour, brown sugar, cocoa, coffee granules, salt, and cinnamon. Using your fingertips, cut in butter until mixture is crumbly and desired consistency is reached. Refrigerate until ready to use.

PRO TIP

When measuring beer for this loaf cake, it's best to work with room temperature beer. After pouring it into a measuring cup, let it stand for about 5 to 10 minutes before adding it to your batter. This will allow the foam and carbonation to dissipate.



IPA PRETZEL BREAD

Makes 12 loaves

IPA and pretzels are often enjoyed together, but this recipe brings the pairing even closer. Beyond lending wonderful hoppy flavor, the IPA in this pretzel bread adds moisture and can help cut down on your proof time.

- 4¼ to 4½ cups (531 to 562 grams) all-purpose flour, divided
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 3½ teaspoons (10.5 grams) kosher salt
- 2¼ teaspoons (7 grams) instant yeast
- 1 cup (240 grams) India pale ale beer*
- ½ cup (120 grams) whole milk
- 2 tablespoons (28 grams) unsalted butter
- 8 cups (1,920 grams) plus 1 tablespoon (15 grams) water, divided
- ¼ cup (60 grams) baking soda
- 1 large egg (50 grams), room temperature
- 2 tablespoons (40 grams) pretzel salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, brown sugar, kosher salt, and yeast at low speed just until combined.

2. In a small saucepan, heat beer, milk, and butter over medium heat until butter is melted and an instant-read thermometer

registers 120°F (49°C) to 130°F (54°C). Add warm beer mixture to flour mixture, and beat at medium speed until combined. Reduce mixer speed to low, and gradually add 2¼ cups (281 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 5 to 6 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out onto a lightly floured surface, and shape into a smooth round.

4. Lightly oil a medium bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

5. Place a large piece of parchment paper on a work surface, and dust with flour.

6. On a very lightly floured surface, divide dough into 12 portions (about 78 grams each). Shape each portion into a 4x3-inch rectangle, one long side closest to you. Starting with top long edge, fold top third of dough to center, and press to seal. Fold bottom third over folded portion, and press to seal. Fold dough in half so long edges meet. Using the heel of your hand, firmly

press edges to seal. Roll into a 6-inch log, tapering ends slightly. Place logs, seam side down, on prepared parchment. Cover and let rise in a warm, draft-free place (75°F/24°C) until relaxed and slightly puffed, about 20 minutes.

7. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.

8. In a 4-quart stockpot, bring 8 cups (1,920 grams) water and baking soda to a gentle boil. Working with 2 at a time, carefully place dough logs, top side down, into boiling water mixture. Cook for 30 seconds; turn, and cook for 30 seconds. Using a spider strainer, lift, and let excess water drip off; place evenly spaced on prepared pans.

9. In a small bowl, whisk together egg and remaining 1 tablespoon (15 grams) water. Brush egg wash onto dough. Sprinkle with pretzel salt. Using a lame or sharp paring knife, score 2 diagonal lines on top of each dough log.

10. Bake until deep golden brown, 18 to 20 minutes. Let cool on pans for 10 minutes. Serve warm or at room temperature.

*We used Dogfish Head IPA. 





BIG ON *Brownies*

BROWNIES OFFER RICH CHOCOLATE FLAVOR
COMBINED WITH THE MOST DECADENT TEXTURE.
HERE, WE BRING THIS WINNING FORMULA TO FOUR
DIFFERENT CLASSICS, FROM A FUDGY LAYER CAKE
TO CRACKLED COOKIES.

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY BECCA CUMMINS
FOOD STYLING BY MEGAN LANKFORD





Fudgy Brownie
Cookies
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Fallen Peanut Butter
Brownie Cookie
Cups
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COOKIES AND CREAM BROWNIE LAYER CAKE

Makes 1 (8-inch) cake

Part brownie, part cake, and part cookies and cream decadence, every feature of this layered beauty is designed to satisfy your cocoa and cream cravings. Black cocoa, the dark secret to Oreos, goes into the fudgy brownie layers to create a rich base for our delicious cookie-speckled buttercream.

- 2 cups (400 grams) granulated sugar
- 1½ cups (330 grams) firmly packed dark brown sugar
- 1½ cups (340 grams) unsalted butter, melted
- 3 cups (375 grams) all-purpose flour
- 1½ cups (128 grams) black cocoa powder, sifted
- 1½ teaspoons (7.5 grams) baking powder
- 1½ teaspoons (4.5 grams) kosher salt
- 1½ teaspoons (3 grams) instant espresso powder
- 6 large eggs (300 grams), room temperature and lightly beaten
- 1 tablespoon (13 grams) vanilla extract
- 1 cup (240 grams) whole milk, room temperature

Cookies and Cream Buttercream (recipe follows)

Garnish: cream-filled chocolate sandwich cookies, finely crushed cream-filled chocolate sandwich cookies

1. Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In a large bowl, whisk together sugars and melted butter until smooth and well combined.
3. In another large bowl, whisk together flour, black cocoa, baking powder, salt, and espresso powder.
4. Slowly add eggs to sugar mixture, whisking until combined. Whisk in vanilla. Add flour mixture in three additions alternately with milk, beginning and ending with flour mixture, stirring just until combined after each addition. Divide batter among prepared pans (about 2½ cups or 680 grams each), smoothing into an even layer.
5. Bake until tops are dry and a wooden pick inserted in center comes out with a few moist crumbs, 28 to 38 minutes. Let cool completely in pans.
6. Level cooled brownie layers, if desired. Place 1 cooled brownie layer on a cake stand. Spread 1½ cups (350 grams) Cookies and Cream Buttercream on top. Top with second brownie layer, and spread 1½ cups (350 grams) buttercream on top. Top with remaining brownie layer. Spread a thin layer of buttercream on top and sides of cake to create a crumb coat; refrigerate for 20 minutes.

7. Spread 3½ cups (816 grams) buttercream on top and sides of cake.
8. Place remaining Cookies and Cream Buttercream in a pastry bag fitted with a medium French star piping tip (Ateco #866). Pipe dollops in a crescent shape around top of cake. Garnish with cookies and cookie crumbs, if desired.

COOKIES AND CREAM BUTTERCREAM

Makes about 8 cups

- 2½ cups (530 grams) unsalted butter, softened
- ½ teaspoon (1.5 grams) kosher salt
- 8½ cups (1,020 grams) confectioners' sugar
- 1 cup (240 grams) heavy whipping cream
- 2 teaspoons (8 grams) vanilla extract
- 2½ cups (265 grams) crushed cream-filled chocolate sandwich cookies (about 23 to 25 cookies)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until creamy, about 1 to 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar alternately with cream, beginning and ending with confectioners' sugar, beating until fluffy and combined. Beat in vanilla. Using a spatula, fold in cookies. Use immediately.

cover recipe ~



FUDGY BROWNIE COOKIES

Makes about 14 cookies

Brownie cookies, a.k.a. brookies, are everything a brownie lover could want in a perfectly portioned disk. Crispy at the edges and decadently gooey in the center, these gorgeous cookies will be baked on repeat.

- 8 ounces (226 grams) 60% cacao semisweet chocolate, finely chopped
- ¼ cup (57 grams) unsalted butter, cubed
- 2 large eggs (100 grams), room temperature
- ¾ cup (150 grams) granulated sugar
- ½ cup (110 grams) firmly packed dark brown sugar
- ⅔ cup (83 grams) all-purpose flour
- 2 tablespoons (10 grams) Dutch process cocoa powder
- 1½ teaspoons (3 grams) instant espresso powder

- 1 teaspoon (5 grams) baking powder
- ¼ teaspoon kosher salt
- 1 tablespoon (15 grams) coffee liqueur*
- Garnish: flaked sea salt

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until melted and smooth. Remove from heat, and let cool slightly, about 5 minutes.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs and sugars at medium-high speed until pale and mixture falls in fluid ribbons, 3 to 5 minutes.
4. In a medium bowl, sift together flour, cocoa, espresso powder, baking powder, and kosher salt. Using a spatula, fold flour mixture into egg mixture just until combined. Add melted chocolate and liqueur, and fold just until combined. Using a 3-tablespoon spring-loaded scoop, scoop dough (about 50 grams each), and place 2 inches apart on prepared pans. (See Note.)
5. Bake until tops are dry and crackly, 10 to 12 minutes. Let cool completely on pans. Garnish with sea salt, if desired. Store in an airtight container for up to 1 week.

**We used Kahlúa.*

Note: *If you need to bake in batches, scoop and refrigerate dough between batches. Do not let stand at room temperature.*

FALLEN PEANUT BUTTER BROWNIE COOKIE CUPS

Makes 12 cookie cups

We gave flourless chocolate cake a peanut butter and cookie cup makeover. Baked into a sweet cookie shell and drizzled with a creamy peanut butter glaze, this baked good packs both fudgy and crunchy textures into one perfect bite.

- 4 ounces (113 grams) 60% cacao bittersweet chocolate, chopped
- ½ cup (113 grams) unsalted butter, cubed
- ¾ cup (192 grams) creamy peanut butter, divided
- 3 large eggs (150 grams), room temperature
- ¾ cup (150 grams) granulated sugar
- ¼ teaspoon kosher salt
- ½ teaspoon (2 grams) vanilla extract
- ½ cup (43 grams) Dutch process cocoa powder, sifted
- Cookie Crust (recipe follows)
- ½ cup (120 grams) whole milk

1. Preheat oven to 325°F (170°C). Spray a 12-cup muffin pan with cooking spray.
2. In the top of a double boiler, combine chocolate, butter, and ¼ cup (64 grams) peanut butter. Cook over simmering water, stirring occasionally, until melted and smooth. Remove from heat. Let cool for 10 minutes.
3. In a large bowl, beat eggs with a mixer at medium speed. Add sugar and salt in a slow, steady stream, beating until pale yellow, about 2 minutes. Fold in chocolate mixture and vanilla until combined. Fold in cocoa.
4. Press 2 tablespoons (38 grams) Cookie Crust into bottoms and up sides of prepared muffin wells. Divide batter among prepared crusts (about 3 tablespoons or 50 grams each).
5. Bake until tops are dry and a wooden pick inserted in center comes out with a few moist crumbs, 15 to 20 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. (Centers will fall as they cool)
6. In a small microwave-safe bowl, heat milk and remaining ¼ cup (128 grams)

peanut butter on high in 10-second intervals, stirring between each, until peanut butter is melted and mixture is smooth. Drizzle glaze onto cooled cookie cups.

Note: The peanut butter drizzle acts kind of like a ganache when heating. You're looking for a smooth, emulsified mixture. If it is not consistently shiny or it looks slightly broken, continue heating in 10-second intervals.

COOKIE CRUST

Makes 1½ cups

- ¾ cup (150 grams) unsalted butter, softened
- ⅓ cup (73 grams) firmly packed dark brown sugar
- 1 large egg yolk (19 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 1¾ cups (219 grams) whole wheat flour
- 1 teaspoon (3 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium-low speed until creamy, about 3 minutes. Add egg yolk and vanilla, and beat at medium speed until smooth, about 2 minutes. Add flour and salt, and beat at low speed just until combined and dough holds together when pressed.

LEMON CURD BROWNIES

Makes 9 brownies

Citrus and chocolate are a winning combination, especially when it comes in a brownie package with velvet Lemon Curd ribbons.

- 8 ounces (226 grams) 60% cacao bittersweet chocolate, chopped
- ¾ cup (170 grams) unsalted butter, cubed
- 1 cup (200 grams) granulated sugar
- ¾ cup (165 grams) firmly packed dark brown sugar
- 1¼ cups (156 grams) all-purpose flour
- 3 tablespoons (15 grams) unsweetened cocoa powder, sifted

- ¾ teaspoon (2.25 grams) kosher salt
- ¾ teaspoon (1.5 grams) instant espresso powder
- 4 large eggs (200 grams), room temperature and lightly beaten
- 2 teaspoons (8 grams) vanilla extract*
- ¾ cup (200 grams) Lemon Curd (recipe follows)

1. Preheat oven to 325°F (170°C). Spray an 8-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

2. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until melted and smooth. Turn off heat, and whisk in sugars until well combined. (Mixture will not be completely smooth.) Remove from heat, and let cool slightly, 3 to 5 minutes.

3. In a medium bowl, whisk together flour, cocoa, salt, and espresso powder.

4. Slowly add eggs to chocolate mixture, whisking until combined. Whisk in vanilla. Fold in flour mixture just until combined. Place 1 cup (278 grams) batter in a pastry bag fitted with a ½-inch round piping tip (Ateco #804). Spread remaining batter (about 3 cups or 835 grams) in prepared pan.

5. Place Lemon Curd in another pastry bag fitted with a ½-inch round piping tip (Ateco #804). Pipe a border of batter around edges of pan. Starting with curd, pipe alternating lines of curd and batter (8 lines of curd, 7 lines of batter). Starting in top left corner about 1 inch down and perpendicular to piped lines, drag a wooden pick from one side to the other. Pick up wooden pick, move 1 inch down, and drag through piped lines in opposite direction. Repeat until entire pan is complete.

6. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 40 to 45 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 6 days. Let come to room temperature before serving. Refrigerate in an airtight container for up to 3 days.

*We used Heilala Pure Vanilla Extract.

LEMON CURD

Makes 1¼ cups

- ⅓ cup plus 1 tablespoon (79 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (4 grams) packed lemon zest
- 1 teaspoon (3 grams) cornstarch
- ¼ teaspoon kosher salt
- ½ cup (120 grams) fresh lemon juice
- ⅓ cup (76 grams) unsalted butter, cubed

1. In a medium saucepan, whisk together sugar, eggs, lemon zest, cornstarch, and salt until smooth. Add lemon juice, whisking until smooth. Cook over medium-low heat, stirring constantly, until mixture is bubbling, thickened, holds shape of whisk, and registers 170°F (76°C) on an instant-read thermometer, about 7 minutes.

2. Strain mixture through a fine-mesh sieve into a medium heatproof bowl. Add butter, 1 cube at a time, stirring until combined and mixture is smooth after each addition. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Let cool completely. Refrigerate in an airtight container for up to 1 week. ▢



QUINTESSENTIAL *Quiches*

COMPLETE WITH FLAKY, FLAVORED PÂTE
BRISÉES AND FILLINGS RANGING FROM SPINACH
AND ARTICHOKE TO SMOKED SALMON AND
EVERYTHING BAGEL SEASONING, THESE CLASSIC
FRENCH TARTS ARE SURE TO IMPRESS

RECIPE DEVELOPMENT BY MEGAN LANKFORD
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY DOROTHY WALTON



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Roasted Onion
Quiche
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Spinach and
Artichoke Quiche
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SALMON-CREAM CHEESE QUICHE

Makes 8 servings

For this quiche, we took the classic flavors of a bagel with lox and incorporated them into a beautifully delicate egg filling and Everything Bagel Pâte Brisée.

Everything Bagel Pâte Brisée (recipe follows)

1½ cups (420 grams) heavy whipping cream

1 cup (240 grams) whole milk

7 large eggs (350 grams)

2½ teaspoons (7.5 grams) kosher salt

- 1 teaspoon (2 grams) ground white pepper
 - 4 ounces (113 grams) hot smoked salmon, flaked
 - 4 ounces (113 grams) cream cheese, cubed
 - 2 teaspoons chopped fresh dill
- Garnish: chopped fresh dill

1. Preheat oven to 375°F (190°C). Spray a tall-sided 10-inch fluted round removable-bottom tart pan with baking spray with flour.
2. On a lightly floured surface, roll Everything Bagel Pâte Brisée into a 14-inch circle. Transfer to prepared pan, pressing into bottom and up sides. Trim edges, if necessary. Freeze until firm, about 20 minutes.
3. Top prepared crust with a piece of parchment paper. Add pie weights. Place on a baking sheet.
4. Bake until crust is mostly dry and set, 30 to 35 minutes. Carefully remove parchment and weights, and bake until inside of crust is dry and edges are starting to turn golden brown, about 5 minutes more. Reduce oven temperature to 325°F (170°C).

PRO TIP

For each of these recipes, we used a 2-inch-tall 10-inch fluted round removable-bottom tart pan. The tall sides are essential to creating enough room for our fillings.



5. In a large bowl, whisk together cream, milk, eggs, salt, and white pepper until well combined.

6. In bottom of prepared crust, spread salmon, cream cheese, and dill. Place tart pan on a rimmed baking sheet, and place in oven. Quickly but carefully pour cream mixture into crust.

7. Bake until filling is set and starts to turn golden, 50 to 55 minutes. Let cool completely in pan. Remove from pan before serving. Garnish with dill, if desired.

EVERYTHING BAGEL PÂTE BRISÉE

Makes 1 (10-inch) crust

- 2½ cups (313 grams) all-purpose flour, divided
- 1 teaspoon (3 grams) kosher salt
- 1 cup (227 grams) cold unsalted butter, cubed
- 2 teaspoons (4 grams) everything bagel seasoning
- ¼ cup (60 grams) ice water

1. In the bowl of a stand mixer, combine 1½ cups (188 grams) flour and salt. Using the paddle attachment, add cold butter, 1 cube at a time, and beat at low speed for 3 seconds after each addition.
2. In a small bowl, combine everything bagel seasoning and remaining 1 cup (125 grams) flour. Add seasoning mixture, 1 tablespoon at a time, to butter mixture, beating until butter is pea-size. Add ¼ cup (60 grams) ice water, 1 tablespoon (15 grams) at a time, beating until a shaggy dough forms.
3. Turn out dough onto a clean surface, and knead 3 to 4 times. Shape into a 7-inch disk, and wrap in plastic wrap. Refrigerate for 1 hour or up to overnight.

ROASTED ONION QUICHE

Makes 8 servings

Rings of roasted onions and shallots create a showstopping topping to this quiche. As it bakes, the onions and shallots both cook to tender and sweet caramelized perfection.

- 3 small yellow onions (363 grams), sliced into ¼-inch-thick rings

- 3 shallots (120 grams), sliced into ¼-inch-thick rings
- 2 teaspoons (10 grams) olive oil
- 1 tablespoon (9 grams) plus ½ teaspoon (1.5 grams) kosher salt, divided

Thyme and Black Pepper Pâte Brisée (recipe follows)

- 1½ cups (420 grams) heavy whipping cream
- 1 cup (240 grams) whole milk
- 7 large eggs (350 grams)
- 1 teaspoon chopped fresh thyme
- 1 teaspoon chopped fresh rosemary
- 1 teaspoon chopped fresh parsley
- 1 teaspoon (2 grams) ground black pepper

1. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with foil.
2. On prepared pan, arrange onion and shallot. Brush with oil, and sprinkle with ½ teaspoon (1.5 grams) salt.
3. Bake until onion starts to brown slightly, 15 to 18 minutes. Let cool completely. Leave oven on.
4. Spray a tall-sided 10-inch fluted round removable-bottom tart pan with baking spray with flour.
5. On a lightly floured surface, roll Thyme and Black Pepper Pâte Brisée into a 14-inch circle. Transfer to prepared pan, pressing into bottom and up sides. Trim edges, if necessary. Freeze until firm, about 20 minutes.
6. Top prepared crust with a piece of parchment paper. Add pie weights. Place on a baking sheet.
7. Bake until crust is mostly dry and set, 30 to 35 minutes. Carefully remove parchment and weights, and bake until inside of crust is dry and edges are starting to turn golden brown, about 5 minutes more. Reduce oven temperature to 325°F (170°C).
8. In a large bowl, whisk together cream, milk, eggs, thyme, rosemary, parsley, pepper, and remaining 1 tablespoon (9 grams) salt until well combined.
9. Reserve 8 slices of onion and 14 slices of shallot; arrange remaining onion (about 200 grams) and remaining shallot (about 50 grams) in bottom of prepared crust. Place tart pan on a rimmed baking sheet, and place in oven. Quickly but carefully pour cream mixture into crust.

10. Bake for 35 minutes. Leaving quiche on oven rack, carefully arrange reserved onion and reserved shallot on top of quiche. Bake until set and top is golden, 20 to 30 minutes more. Let cool completely in pan. Remove from pan before serving.

THYME AND BLACK PEPPER PÂTE BRISÉE

Makes 1 (10-inch) crust

- 2½ cups (313 grams) all-purpose flour, divided
- 1 teaspoon (3 grams) kosher salt
- 1 cup (227 grams) cold unsalted butter, cubed
- 2 teaspoons (4 grams) roughly chopped fresh thyme
- ¼ teaspoon ground black pepper
- ¼ cup (60 grams) ice water

1. In the bowl of a stand mixer, combine 1½ cups (188 grams) flour and salt. Using the paddle attachment, add cold butter, 1 cube at a time, and beat at low speed for 3 seconds after each addition.
2. In a small bowl, whisk together thyme, pepper, and remaining 1 cup (125 grams) flour. Add thyme mixture, 1 tablespoon at a time, to butter mixture, beating until butter is pea-size. Add ¼ cup (60 grams) ice water, 1 tablespoon (15 grams) at a time, beating until a shaggy dough forms.
3. Turn out dough onto a clean surface, and knead 3 to 4 times. Shape into a 7-inch disk, and wrap in plastic wrap. Refrigerate for 1 hour or up to overnight.

PRO TIP

Looking to prep ahead? Make and refrigerate your pâte brisée the afternoon before so you're ready to roll next day. You can also blind-bake the crust up to 1 day in advance or bake the entire quiche 3 days before serving and cover and refrigerate until it's time to serve. In fact, quiche will slice more cleanly when baked in advance.

MUSHROOM QUICHE

Makes 8 servings

Oven-roasted mushrooms and garlic are incorporated into this eggy delight to create an earthy, aromatic quiche. A pinch of ground white pepper adds a little sharpness to the filling while finely chopped pecans add to the rich, buttery taste of the pâte brisée. Altogether, this quiche is pure comfort.

- 3 cups (240 grams) gourmet blend mushrooms
- 1 clove garlic (5 grams), minced
- 2 teaspoons (10 grams) olive oil
- Pecan Pâte Brisée (recipe follows)
- 1½ cups (420 grams) heavy whipping cream
- 1 cup (240 grams) whole milk
- 7 large eggs (350 grams)
- 2 teaspoons (6 grams) kosher salt
- ½ teaspoon (1 gram) ground white pepper

1. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with foil. Spray a tall-sided 10-inch fluted round removable-bottom tart pan with baking spray with flour.
2. In a medium bowl, combine mushrooms, garlic, and oil. Place on prepared pan.
3. Bake until mushrooms are tender, 5 to 8 minutes. Let cool completely. Leave oven on.
4. On a lightly floured surface, roll Pecan Pâte Brisée into a 14-inch circle. Transfer to prepared pan, pressing into bottom and up sides. Trim edges, if necessary. Freeze until firm, about 20 minutes.
5. Top prepared crust with a piece of parchment paper. Add pie weights. Place on a baking sheet.

6. Bake until crust is mostly dry and set, 35 to 40 minutes. Carefully remove parchment and weights, and bake until inside of crust is dry and edges are starting to turn golden brown, about 5 minutes more. Let cool completely. Reduce oven temperature to 325°F (170°C).

7. In a large bowl, whisk together cream, milk, eggs, salt, and white pepper until well combined.

8. In bottom of prepared crust, place mushrooms. Place tart pan on a rimmed baking sheet, and place in oven. Quickly but carefully pour cream mixture into crust.

9. Bake until filling is set and top is golden, 55 minutes to 1 hour and 5 minutes. Let cool completely in pan. Remove from pan before serving.

PECAN PÂTE BRISÉE

Makes 1 (10-inch) crust

- 2¾ cups (344 grams) all-purpose flour, divided
- ½ cup (57 grams) finely chopped pecans, divided
- 1 teaspoon (3 grams) kosher salt
- 1 cup (227 grams) cold unsalted butter, cubed
- 3 to 4 tablespoons (45 to 60 grams) ice water

1. In the bowl of a stand mixer, combine 1¾ cups (219 grams) flour, half of pecans, and salt. Using the paddle attachment, add cold butter, 1 cube at a time, and beat at low speed for 3 seconds after each addition. Gradually add remaining 1 cup (125 grams) flour and remaining pecans,

beating until combined. With mixer on low speed, add 3 to 4 tablespoons (45 to 60 grams) ice water, 1 tablespoon (15 grams) at a time, beating until dough comes together. (It's OK if you don't use all the water.)

2. Turn out dough onto a clean surface, and knead 3 to 4 times. Shape into a 7-inch disk, and wrap in plastic wrap. Refrigerate for 1 hour or up to overnight.

SPINACH AND ARTICHOKE QUICHE

Makes 8 servings

Creamy artichoke dip meets flaky pastry in this light and airy veggie-studded quiche. A buttery Pâte Brisée base is topped with garlicky sautéed spinach and artichokes and sprinkled with crumbles of goat cheese to give texture and tang to the smooth egg filling. With classic flavors and a polished look, this quiche is sure to become a new favorite.

Pâte Brisée (recipe follows)

- 1 teaspoon (5 grams) olive oil
- 1 cup (168 grams) chopped drained canned artichoke hearts
- 1 clove garlic (5 grams), minced
- 2 cups (80 grams) chopped fresh spinach
- 1½ cups (420 grams) heavy whipping cream
- 1 cup (240 grams) whole milk
- 7 large eggs (350 grams)
- 2 teaspoons (6 grams) kosher salt
- ½ teaspoon (1 gram) ground white pepper
- ½ cup (70 grams) crumbled goat cheese

DID YOU KNOW?

Brisée is the French term for “broken,” referring to the broken pieces of fat in this shortcrust’s dough. For *pâte brisée*, flour, salt, sugar, butter, and ice water are mixed in a traditional 3:2:1 ratio: three parts flour, two parts fat, and one part liquid. The addition of sugar in the *pâte brisée* gives the crust some extra crunch while also giving it gorgeous golden color. *Pâte brisée* is commonly mixed by *frissage*—using the heel of your hand to rub and smear butter pieces into the dough. Because the fat is more thoroughly worked into the dough, it tends to be more tender than the traditional piecrust. In these recipes, we used a stand mixer to imitate the *frissage* method.

1. Preheat oven to 375°F (190°C). Spray a tall-sided 10-inch fluted round removable-bottom tart pan with baking spray with flour.

2. On a lightly floured surface, roll Pâte Brisée into a 14-inch circle.

Transfer to prepared pan, pressing into bottom and up sides. Trim edges, if necessary. Freeze until firm, about 20 minutes.

3. Top prepared crust with a piece of parchment paper. Add pie weights. Place on a baking sheet.

4. Bake until crust is mostly dry and set, 30 to 35 minutes. Carefully remove parchment and weights, and bake until inside of crust is dry and edges are starting to turn golden brown, about 5 minutes more. Reduce oven temperature to 325°F (170°C).

5. In a large skillet, heat oil over medium heat. Add artichoke and garlic, and cook for 1 minute. Add spinach, and cook until mostly wilted, about 1 minute. Transfer to a heatproof bowl, and let cool completely.

6. In a large bowl, whisk together cream, milk, eggs, salt, and white pepper until well combined.

7. In bottom of prepared crust, spread artichoke mixture, and sprinkle with cheese. Place tart pan on a rimmed baking sheet, and place in oven. Quickly but carefully pour cream mixture into crust.

8. Bake until filling is set and top is starting to turn golden brown, 55 minutes to 1 hour. Let cool completely in pan. Remove from pan before serving.

PÂTE BRISÉE

Makes 1 (10-inch) crust

2½ cups (313 grams) all-purpose flour, divided

1 teaspoon (3 grams) kosher salt

1 cup (227 grams) cold unsalted butter, cubed

¼ cup (60 grams) ice water

1. In the bowl of a stand mixer, combine 1½ cups (188 grams) flour and salt. Using the paddle attachment, add cold butter, 1 cube at a time, and beat at low speed for 3 seconds after each addition. Add

remaining 1 cup (125 grams) flour, 1 tablespoon (8 grams) at a time, beating until butter is pea-size. Add ¼ cup (60 grams) ice water, 1 tablespoon (15 grams) at a time, beating until a shaggy dough forms.

2. Turn out dough onto a clean surface, and knead 3 to 4 times. Shape into a 7-inch disk, and wrap in plastic wrap. Refrigerate for 1 hour or up to overnight. ■

PRO TIP

The best quiches should be super silky and creamy when you cut into them. Aim to bake your quiche until the top is lightly golden and just set and the filling still jiggles as a whole. If overbaked, the center will be denser and heavy.



AROUND THE WORLD
..... WITH
Swirl Breads



FROM THE SWEET TO THE SAVORY, THESE BREADS FROM AROUND THE GLOBE
PACK ALL DIFFERENT FORMS OF SWIRLS, WITH STOPS IN THE HOT PLAINS OF
VENEZUELA AND THE SNOW-DUSTED PEAKS OF THE SWISS ALPS

RECIPE DEVELOPMENT BY MEGAN LANKFORD
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY MARY BETH JONES





NUSSZOPF

Makes 1 loaf

This enriched bread is filled with a double dose of hazelnuts and almonds, plus a touch of cocoa. Rolled, sliced, and braided, this mildly sweet Old-World beauty offers a delicious flavor to match its elegant presentation.

- 4 cups (500 grams) all-purpose flour, divided
 - ½ cup (100 grams) granulated sugar, divided
 - 2¼ teaspoons (7 grams) instant yeast
 - 1¾ teaspoons (4.5 grams) kosher salt, divided
 - ¾ cup (180 grams) whole milk, divided
 - ½ cup (120 grams) water
 - ¼ cup (57 grams) unsalted butter, softened
 - 2 large eggs (100 grams), divided
 - 1 cup (100 grams) very finely chopped hazelnuts (see Note)
 - 1 cup (100 grams) very finely chopped almonds (see Notes)
 - 2 tablespoons (10 grams) unsweetened cocoa powder
 - 1 teaspoon (2 grams) ground cinnamon
- Simple Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, ¼ cup (50 grams) sugar, yeast, and 1½ teaspoons (4.5 grams) salt at low speed until combined.
2. In a small saucepan, heat ½ cup (120 grams) milk, ½ cup (120 grams) water, and butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at low speed until combined. Beat in 1 egg (50 grams) until combined. Add remaining 2 cups (250 grams) flour, and beat until a shaggy dough forms.
3. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic, 8 to 10 minutes. (Dough should pass the windowpane test.) Turn out dough onto a clean surface, and shape into a smooth round.

NUSSZOPF

AREA OF ORIGIN: Austria, Germany, and Switzerland

DATE OF ORIGIN: 15th century

HISTORY: Nusszopf is the nutty, chocolaty subgenre of bread under the broad banner of zopf. An enriched yeasted bread, zopf is named after its iconic braided shape, supposedly a throwback to the ancient tradition of a woman cutting off her braid and burying it with her husband if he died first. As years went on, this tradition was replaced with preparing and consuming the braided zopf. Originating in Switzerland, zopf can come in enormous sizes, some measuring more than 3 feet long. The bread traveled to Germany and Austria, where the nusszopf variation with its nut and cocoa swirls came about. Filled with marzipan, hazelnuts, cocoa, or a combination of all three, this decadent swirled bread is often reserved for special occasions, like religious holidays or celebrations.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. In a medium bowl, combine hazelnuts, almonds, cocoa, cinnamon, remaining ¼ cup (50 grams) sugar, and remaining ¼ teaspoon salt. Stir in remaining ¼ cup (60 grams) milk and remaining 1 egg (50 grams).
6. Punch down dough, and let stand for 10 minutes. Roll dough into a 15x12-inch rectangle. Spread hazelnut mixture over dough, leaving a ¼-inch border on one long side. Starting with long side opposite border, roll up dough, jelly roll style. Cut in half lengthwise; place halves cut side up, and twist together. Pinch ends together, and tuck under. Place on a parchment paper-lined baking sheet. Cover and let rise in a warm, draft-free place (75°F/24°C) for 30 minutes.
7. Preheat oven to 375°F (190°C).
8. Bake until golden brown and an instant-read thermometer inserted in center

registers 190°F (88°C) to 200°F (93°C), 25 to 30 minutes, covering with foil after 15 minutes of baking to prevent excess browning. Let cool completely on pan. Drizzle cooled loaf with Simple Glaze before serving.

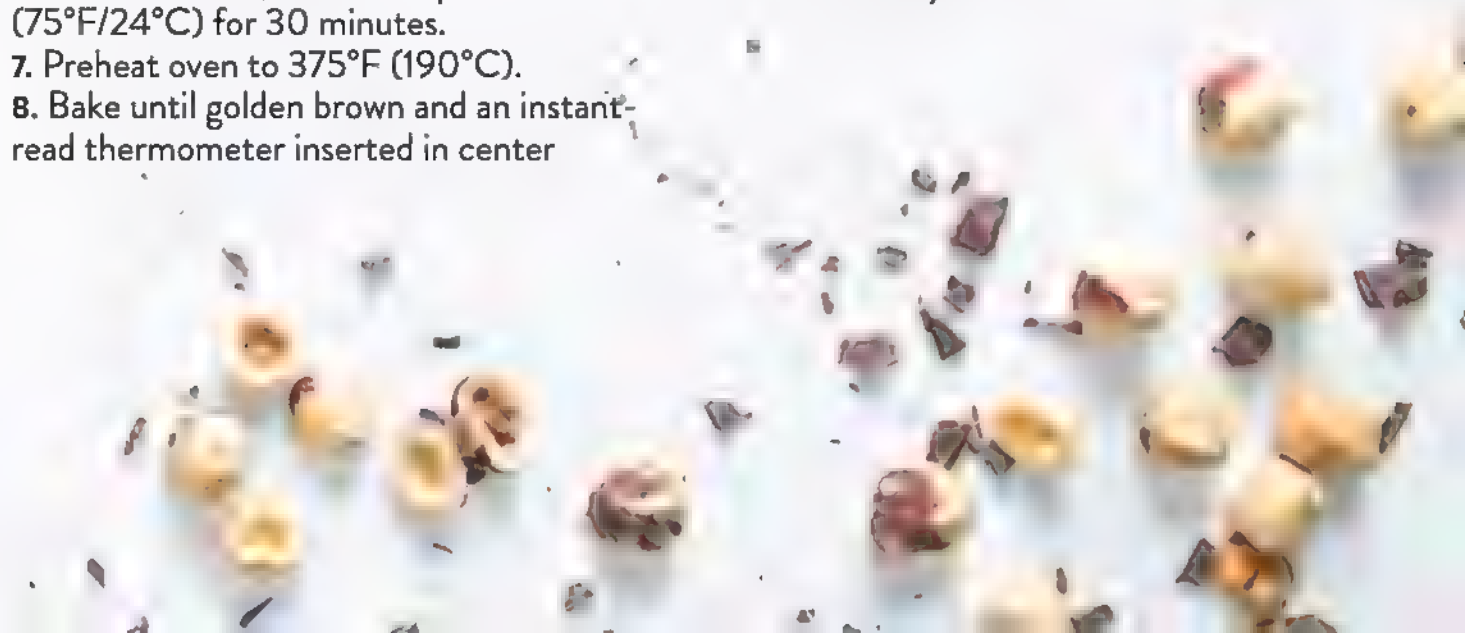
Notes: We used a food processor to finely chop the nuts. This is necessary to hold the milk and egg in the filling together.

SIMPLE GLAZE

Makes about ½ cup

- 1 cup (120 grams) confectioners' sugar
- 2 tablespoons plus 1 teaspoon (35 grams) whole milk

1. In a medium bowl, whisk together confectioners' sugar and milk until smooth. Use immediately.



PAN DE JAMÓN

AREA OF ORIGIN: Venezuela

DATE OF ORIGIN: 1900s

HISTORY: One of the few breads that features a savory swirl, this ham-filled loaf hails from Caracas, Venezuela. First served during the Christmas season of 1905 at Gustavo Ramella's bakery in Caracas, the original *pan de jamón* featured an enriched bread with a leftover Christmas ham filling. By the 1920s, the briny flavors of olives and capers were added to the mix, adding an extra note of salty flavor.

As the years went on, the bread took a lightly sweet turn, incorporating raisins into the rolled filling. The meat, olive, and raisin combination may call to mind the Cuban classic of picadillo. Still often served for Christmas, *pan de jamón* has become equally popular in Madeira, an autonomous region of Portugal, and is served alongside its famed sweet wine.

PAN DE JAMÓN

Makes 1 loaf

This lovely loaf encases coils of ham punctuated with salty olives and sweet raisins. Somewhere between sweet and savory, this bread can be enjoyed as a meal in its own right.

- 4 cups (500 grams) all-purpose flour, divided
- ¼ cup (50 grams) granulated sugar
- 2¼ teaspoons (7 grams) instant yeast
- 1½ teaspoons (4.5 grams) kosher salt
- ½ cup (120 grams) water
- ½ cup (120 grams) whole milk
- ¼ cup (57 grams) unsalted butter
- 3 large eggs (150 grams), divided
- 1 (5.75-ounce) jar (163 grams) pimiento-stuffed green olives
- 8 ounces (226 grams) deli-sliced ham (about 9 slices)
- ¼ cup (32 grams) raisins

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, sugar, yeast, and salt at low speed until combined.
2. In a medium saucepan, heat ½ cup (120 grams) water, milk, and butter over medium-low heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at low speed until combined, about 1 minute. Add 2 eggs (100 grams), and beat for 1 minute. Add remaining 2 cups (250 grams) flour, and beat until a shaggy dough forms.
3. Switch to the dough hook attachment. Beat at low speed until dough is soft, smooth, and elastic, 8 to 10 minutes.

Turn out dough onto a clean surface, and shape into a ball.

4. Spray a medium bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes.
5. Drain olives, and place on a paper towel-lined baking sheet; pat dry. Place ham on another paper towel-lined baking sheet; pat dry.
6. Line a rimmed baking sheet with parchment.
7. Punch down dough; loosely cover and let stand for 10 minutes. On a lightly floured surface, roll dough into a 15x10-inch rectangle (about ½ inch thick). Arrange ham on top of dough, leaving a ¼-inch border on all sides. Sprinkle ham with olives and raisins. Starting with one long side, roll up dough, jelly roll style; pinch seam to seal. Place, seam side down, on prepared pan. Pinch ends closed, and tuck under. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 40 minutes.
8. Preheat oven to 375°F (190°C).
9. In a small bowl, lightly whisk remaining 1 egg (50 grams). Brush egg wash on top and sides of dough.
10. Bake until golden brown, 20 to 25 minutes. Let cool on pan for 25 minutes; serve warm or at room temperature.





ENSAÏMADAS

Makes 2 loaves

Some *ensaimadas* recipes today swap out the original lard for butter to keep things flavorful and layered, yet vegetarian friendly. Resembling the large swirled original, our *Ensaïmadas* look like sugar-snow-covered wonders.

- $\frac{3}{4}$ cup (160 grams) warm water (105°F/41°C to 110°F/43°C)
- 1 cup (200 grams) plus 1 teaspoon (4 grams) granulated sugar, divided
- $4\frac{1}{2}$ teaspoons (14 grams) active dry yeast
- $4\frac{3}{4}$ cups (603 grams) bread flour, divided
- 1 teaspoon (3 grams) kosher salt
- 3 large eggs (150 grams), room temperature
- $\frac{1}{2}$ cup (114 grams) plus 1 tablespoon (14 grams) unsalted butter, room temperature and divided
- 2 tablespoons (30 grams) olive oil, divided
- $\frac{1}{4}$ cup (57 grams) unsalted butter, melted

Confectioners' sugar, for dusting

1. In a small bowl, combine $\frac{3}{4}$ cup (160 grams) warm water, 1 teaspoon (4 grams) sugar, and yeast. Let stand until foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (254 grams) flour, salt, and remaining 1 cup (200 grams) sugar at low speed until combined. Add yeast mixture, and beat until combined, about 1 minute. Add eggs, one at a time, beating until combined after each addition. Add 1 tablespoon (14 grams) room temperature butter and remaining $2\frac{3}{4}$ cups (349 grams) flour, and beat until a shaggy dough forms.
3. Switch to the dough hook attachment. Beat at low speed until dough is elastic and smooth, 8 to 10 minutes. Turn out dough onto a lightly floured surface. Sprinkle 2 teaspoons (10 grams) oil onto dough, and knead for 5 minutes. Shape into a ball.
4. Spray a medium bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 2 hours.

ENSAÏMADAS

AREA OF ORIGIN: Mallorca, Spain

DATE OF ORIGIN: 17th century

HISTORY: The beginning of the story of *ensaimadas* starts on the Spanish isle of Mallorca. *Saïm* in Catalan means “lard”—an essential ingredient in the recipe. A yeasted dough is rolled paper-thin before being slathered with the soft rendered pork fat. The dough is then rolled up, coiled, and allowed to ferment for 12 to 18 hours. Once baked, the *ensaimada* boasts a golden-brown crust that gives way to an airy, layered interior, all of which gets dusted with confectioners' sugar. Some assign *ensaimadas* to Moorish influence, claiming that the coiled shape imitated their traditional turbans, or that *saïm* came from *samna*, the Arabic word for “fat.” A few theories cite a similar, Moorish, sheep's milk butter-based pastry called *bulemes dolces* as the *ensaimada*'s predecessor, while others point to Jewish *bulemas*, another yeasted and stuffed confection. Since both Muslim and Jewish traditions prohibited pork products, the lard possibly came later. Either way, this swirled bread has gone on to inspire many other creations, from *ensaymadas* in the Philippines to *pan de Mallorca* in Puerto Rico.

5. Line 2 rimmed baking sheets with parchment.
6. Punch down dough; cover and let stand for 10 minutes. Divide dough in half. Drizzle 2 teaspoons (10 grams) oil onto work surface. Roll half of dough into a 15-inch square. (Keep remaining dough covered to prevent it from drying out.) Spread $\frac{1}{4}$ cup (57 grams) room temperature butter over dough. Gently pull and stretch dough from all sides until dough is sheer but not tearing (about a 22-inch square). Roll up dough, jelly roll style. Loosely coil dough into a spiral, leaving space inside coil to rise, and place on a prepared pan. Repeat with remaining 2 teaspoons (10 grams) oil, remaining dough, and remaining $\frac{1}{4}$ cup (57 grams) room temperature butter, and place on remaining prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C), until doubled in size, 2 to 2½ hours.
7. Preheat oven to 325°F (170°C).
8. Bake, one pan at a time, until golden brown, 20 to 25 minutes. Immediately brush with melted butter, and let cool completely on pan. Dust with confectioners' sugar just before serving.



MARBLE MILK BREAD

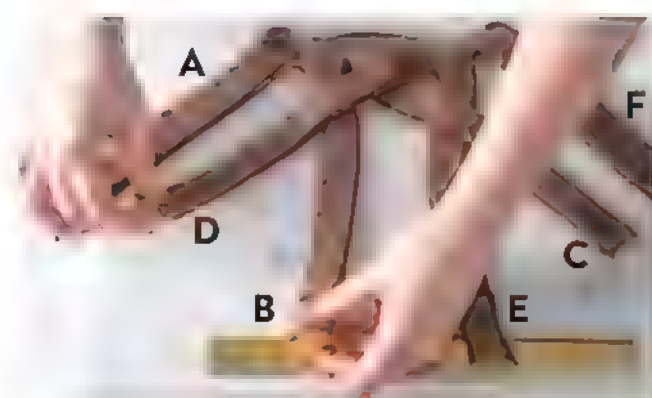
AREA OF ORIGIN: Japan, China, and other parts of Asia

DATE OF ORIGIN: 19th century

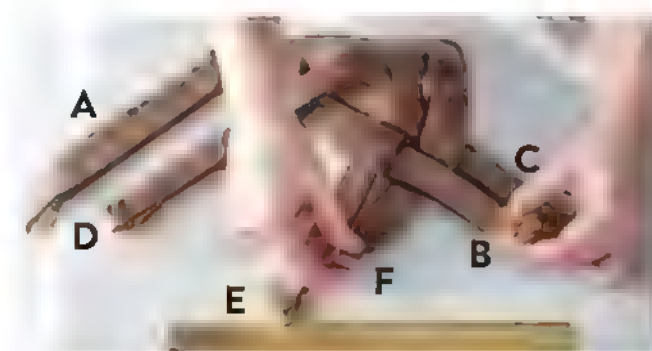
HISTORY: Hailing from the bakeries of Japan's second-largest island and its dairy capital, Hokkaido, milk bread is the nation's great contribution to the world of bread. This lightly sweet, tender loaf often gets rolled into swirled sections to get extra-fluffy height. As milk bread took Japanese and other Asian bakeries by storm, bakers soon began to incorporate mesmerizing swirls into the mix, from verdant matcha to purple ube (purple sweet potato).



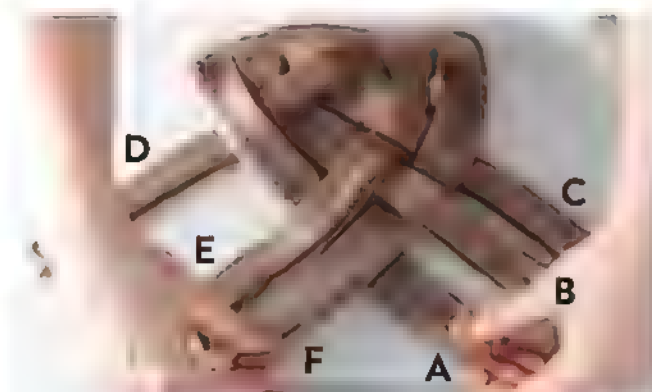
MILK BREAD BRAIDING



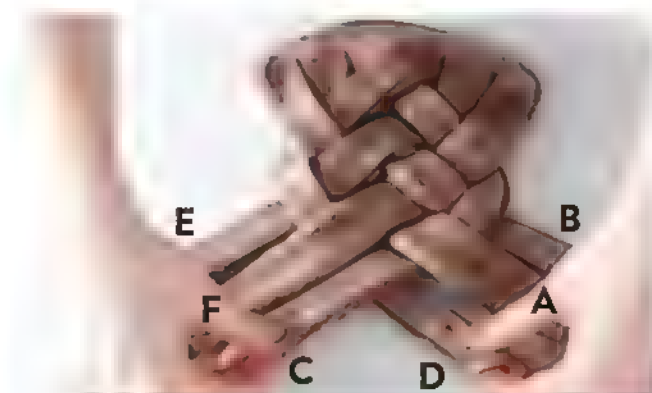
1. Fold C over E. Fold D over C and B.



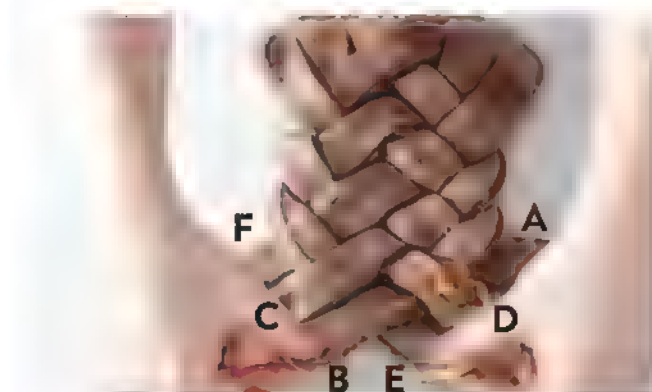
2. Fold B under E. Fold F over C and under B.



3. Weave A over D, under E, and under F.



4. Weave C over B and under A. Weave D over E, under F, and under C.



5. Weave B over A and under D. Weave E over F, under C, and under B. Weave A over D, and tuck under. Weave F over C, and tuck under. Pinch together ends, and tuck under.

MARBLE MILK BREAD

Makes 1 (8½x4½-inch) loaf

Packed with dizzying swirls of chocolate, this milk bread gets its marbled effect from a series of folds and braids. We'll walk you through each step of shaping so you can bring this magic trick of a loaf to your home kitchen.

- ½ cup (120 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- 2¼ teaspoons (7 grams) active dry yeast
- 2 to 2¼ cups (250 to 281 grams) all-purpose flour, divided
- 3 tablespoons (36 grams) granulated sugar
- 1½ teaspoons (3.75 grams) kosher salt, divided
- Tangzhong (recipe follows)
- 2 large eggs (100 grams), room temperature and divided
- 1½ tablespoons (21 grams) unsalted butter, room temperature
- Chocolate Sheet (recipe follows)

1. In a small bowl, whisk together warm milk and yeast. Let stand until foamy, 5 to 10 minutes.
In the bowl of a stand mixer fitted with the paddle attachment, place 1 cup (125 grams) flour, sugar, and 1¼ teaspoons (3.75 grams) salt. With mixer on low speed, add Tangzhong and yeast mixture, beating until combined, about 1 minute. Beat in 1 egg (50 grams) until combined. Add 1 cup (125 grams) flour and butter; beat just until combined, about 1 minute.
2. Switch to the dough hook attachment. Beat at low speed until a soft, elastic, just barely sticky dough forms, 8 to 12 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test but may still stick slightly to sides and bottom of bowl.) Turn dough out onto a clean surface, and shape into a ball.
3. Lightly oil a medium bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
4. Punch down dough; cover and let stand for 10 minutes. On a lightly

- floured surface, roll dough into a 14x7-inch rectangle, one long side closest to you. Place Chocolate Sheet in center of rectangle, making sure there is an even amount of dough on either side of Chocolate Sheet. Fold ends of dough over center of Chocolate Sheet, gently pulling and pinching top and side seams to completely seal. Lightly sprinkle work surface with flour. Roll dough into 16x7-inch rectangle, lifting dough from work surface every few rolls to make sure it is not sticking and reflouring work surface as needed. Fold dough into thirds, like a letter. Gently roll to join folds. Rotate dough 90 degrees, and repeat procedure once (creating a total of 2 folds).
5. Preheat oven to 375°F (190°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
 6. On a lightly floured surface, roll dough into a 10x9-inch rectangle, one short side closest to you. Using a sharp knife or pizza cutter, cut 6 long strips (1½ inches wide) along one short side, leaving ½ inch at top intact.
 7. Separate strips into 2 groups of 3. Label first 3 strands **A**, **B**, and **C**. Label second group of strands **D**, **E**, and **F**. Fold **C** over **E**. Fold **D** over **C** and **B**. Fold **B** under **E**. Fold **F** over **C** and under **B**. Weave **A** over **D**, under **E**, and under **F**. Weave **C** over **B** and under **A**. Weave **D** over **E**, under **F**, and under **C**. Weave **B** over **A** and under **D**. Weave **E** over **F**, under **C**, and under **B**. Weave **A** over **D**, and tuck under. Weave **F** over **C**, and tuck under. Pinch together ends, and tuck under. Tuck sides of dough under, and place on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and dough holds an indentation when poked, 40 minutes to 1 hour.
 8. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining ¼ teaspoon salt. Lightly brush top of loaf with egg wash.
 9. Bake until deep golden brown and an instant-read thermometer inserted in center registers 190°F (88°C) to 200°F (93°C), 40 to 50 minutes, loosely covering with foil after 20 to 25 minutes of baking to prevent excess browning. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack.

TANGZHONG

Makes about ½ cup

- ½ cup (80 grams) whole milk
- 2 tablespoons (16 grams) all-purpose flour

1. In a small saucepan, whisk together milk and flour. Cook over medium-low heat, whisking constantly, until thickened, whisk leaves lines on bottom of pan, and an instant-read thermometer registers 149°F (65°C). Transfer to a small bowl, and let cool completely before using.

CHOCOLATE SHEET

Makes 1 (7-inch) square

- ½ cup (85 grams) chopped 70% cacao dark chocolate
- 1½ tablespoons (21 grams) unsalted butter
- 2½ tablespoons (20 grams) all-purpose flour
- 2 tablespoons (10 grams) unsweetened cocoa powder
- 1½ teaspoons (4.5 grams) cornstarch
- ¼ cup (50 grams) granulated sugar
- ¼ cup (60 grams) whole milk, room temperature
- 1 large egg white (30 grams), lightly beaten and room temperature

1. Fold a sheet of parchment paper in half. On outside of one half, using a permanent marker, draw a 7-inch square.
2. In a small microwave-safe bowl, heat chocolate and butter on high in 10-second intervals, stirring between each, until melted and smooth (about 45 seconds total).
3. In a medium saucepan, whisk together flour, cocoa, and cornstarch. Add sugar, milk, and egg white, whisking until smooth. Stir in chocolate mixture. Cook over medium to medium-low heat, whisking constantly, until mixture forms a very thick, dense, slightly less shiny paste that can be formed into a ball in pan, 10 to 20 minutes. (See Note.) Remove from heat, and let cool for 3 to 4 minutes.
4. Open parchment, and spoon paste over template; press and spread to form a 7-inch square. Fold parchment to cover paste, and freeze until ready to use.

Note: Cooking times may vary depending on the type of stovetop; be sure to go by doneness qualifiers when making your chocolate paste. 🍪



A TASTE FOR **NOSTALGIA**

TAKE A WALK DOWN MEMORY LANE
AS WE REMAKE AND REMIX SOME OF
OUR ALL-TIME FAVORITE NOSTALGIC
TREATS, FROM GIRL SCOUT COOKIE-
INSPIRED BUNDTLETTES TO FAMILIAR
STRAWBERRY-FILLED TOASTER PASTRIES

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY BECCA CUMMINS
FOOD STYLING BY MEGAN LANKFORD
STYLING BY LUCY FINNEY





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STRAWBERRY TOASTER PASTRIES

Makes 9 toaster pastries

The jury is still out on whether these famed breakfast pastries are more dessert than breakfast food, but we're happy to enjoy them any time of day. In this homemade remake, crumbly, slightly flaky pastry is filled with strawberry fruit spread and then topped with a simply sweet white icing and sprinkled with a rainbow of sparkling sugars.

- 2½ cups (313 grams) all-purpose flour
 - 1½ tablespoons (18 grams) granulated sugar
 - 1 teaspoon (2.25 grams) kosher salt, divided
 - 1 cup (227 grams) cold unsalted butter, cubed
 - 2 tablespoons (30 grams) ice water
 - 1 cup (320 grams) strawberry fruit spread*
 - 1 tablespoon (8 grams) cornstarch
 - 4½ tablespoons (67.5 grams) water, divided
 - 1 large egg (50 grams), room temperature
 - 2 cups (240 grams) confectioners' sugar
- Garnish: assorted sparkling sugars

1. In the work bowl of a food processor, place flour, granulated sugar, and ¾ teaspoon (2.25 grams) salt; pulse until combined. Add cold butter; pulse until mixture is crumbly and butter is pea-size.

With processor running, add 2 tablespoons (30 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly, but it should be moist and hold together when pinched.)

2. Turn out dough, and divide in half (about 287 grams each). Shape each half into a 5-inch square. Wrap in plastic wrap, and refrigerate until chilled, about 30 minutes.

3. In a small bowl, stir together cornstarch and 1 tablespoon (15 grams) water until well combined.

4. In a small saucepan, bring fruit spread to a boil over medium heat. Add cornstarch mixture, and cook until mixture is boiling and has thickened and reduced slightly, 10 to 12 minutes. Transfer to a heatproof bowl; cover and refrigerate for at least 30 minutes.

5. Line 2 baking sheets with parchment paper.

6. On a lightly floured surface, roll half of dough into a 14x10-inch rectangle (about ⅛ inch thick). Using a bench knife or a sharp thin-bladed knife, trim edges to make a 13½x9¾-inch rectangle. Cut dough into 9 (4½x3¼-inch) rectangles. Using a small offset spatula, gently place rectangles on prepared pans. Spoon a heaping 1 tablespoon (31 grams) chilled fruit spread mixture onto rectangles, spreading into a thin layer with a small offset spatula and leaving a ¼-inch border around edges. Refrigerate until firm, about 10 minutes.

7. On a lightly floured surface, roll remaining dough into a 14x10-inch rectangle (about ⅛ inch thick). Using a bench knife or a sharp thin-bladed knife, trim edges to make a 13½x9¾-inch rectangle. Cut dough into 9 (4½x3¼-inch) rectangles. Using a fork, dock rectangles in ¼-inch intervals all over.

8. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush egg wash onto all edges of chilled dough rectangles. Top with docked dough, pressing edges together firmly to seal. Using a bench knife or a sharp thin-bladed knife, trim ¼ inch off all edges, creating a tight seal. Refrigerate until firm, about 1 hour, or freeze for 15 minutes.

9. Preheat oven to 300°F (150°C).

10. Bake until slightly puffed, tops are dry, and bottoms are golden brown, 30 to 35 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

11. In a medium bowl, whisk together confectioners' sugar and remaining 2½ tablespoons (37.5 grams) water until smooth and ribbons drizzled on icing surface take 10 seconds to settle back down. Spoon icing into a small pastry



bag fitted with a small round piping tip (Ateco #801). Pipe a rectangle around edges of tarts, leaving a ¼-inch border around edges. Fill in center. Using a wooden pick, remove any air bubbles and make sure there are no gaps in icing. Garnish with sparkling sugar, if desired.

**We used Bonne Maman Intense Strawberry Fruit Spread.*

CARAMEL-COCONUT BUNDTLETES

Makes 6 Bundtlettes

For this twist on a classic, we kept the traditional ring shape and decadent coconut-caramel topping true to the original but replaced the standard Girl Scout Cookie with a rich, tender-crumbed vanilla cake. The result is a deliciously moist cake, covered in a rich dulce de leche-based coconut-caramel topping, all drizzled with luscious ribbons of melted dark chocolate. Cookies, beware: there's a new cake in town.

½ cup (113 grams) unsalted butter, softened

¾ cup (165 grams) firmly packed dark brown sugar
 ¼ cup (50 grams) granulated sugar
 2 large eggs (100 grams), room temperature
 1 teaspoon (4 grams) vanilla extract
 1½ cups (167 grams) all-purpose flour
 ½ teaspoon (1.5 grams) kosher salt
 ¼ teaspoon baking soda
 ⅓ cup (80 grams) whole buttermilk, room temperature
 1 (13.4-ounce) can (380 grams) dulce de leche
 ¼ cup (60 grams) whole milk, room temperature
 ¼ teaspoon (1 gram) coconut extract
 2 cups (168 grams) sweetened flaked coconut, lightly toasted
 2 ounces (56 grams) 60% cacao dark chocolate, melted

1. Preheat oven to 325°F (170°C).
 2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together flour, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.

4. Spray a 5-cup Bundtlette pan with baking spray with flour. Divide batter among wells (about 107 grams each). Tap pan on a kitchen towel-lined counter several times to settle batter and release any air bubbles.

5. Bake until a wooden pick inserted near center comes out clean, 15 to 20 minutes. Let cool in pan for 15 minutes. Invert Bundtlettes onto a wire rack, and let cool completely.

6. In the top of a double boiler, combine dulce de leche, milk, and coconut extract. Cook over simmering water, stirring occasionally, until fluid. Pour warm dulce de leche mixture over cooled cakes to fully coat. Press toasted coconut into tops and sides of cakes. Drizzle with melted chocolate. Refrigerate in an airtight container for up to 3 days.

SWEET HISTORY

A look inside how these confections became classics

GIRL SCOUT COOKIE® SAMOAS®

We are forever indebted to the kids of the 1970s for taking Girl Scout Cookies to new heights. As baby boomers reached Girl Scout-eligible age, there was a massive rise in both participation and cookie sales. So, the Girl Scouts began to expand their cookie lineup. Samoas® were officially introduced in the mid-1970s by Little Brownie Bakers, the company that makes the famed favorite. Samoas® quickly became one of the most popular cookies, and in 2010, they accounted for almost 19% of sales!

LITTLE DEBBIE® STAR CRUNCH® COSMIC® COOKIES & ZEBRA® CAKES

Both of these treats started out with names a little different from their current monikers. In 1970, Star Crunch® were introduced as Moon Crunch Snacks in honor of the 1969 moon landing. These treats were renamed in 1972, but their name will always carry a small piece of history. And in 1964, Zebra® Cakes were introduced as Little Debbie Vanilla Snack Cakes. It wasn't until 1991 that they were rebranded as the well-known treat we all know today—Zebra® Cakes! Another fun fact: Debbie is a real person! Debbie McKee-Fowler, the famous face of Little Debbie®, is all grown up and now serves as the executive vice president of McKee Foods, the parent company of the Little Debbie® brand.

KELLOGG'S FROSTED STRAWBERRY POP-TARTS®

In 1963, Kellogg's was experiencing great success in the cereal market. But its main competitor, Post, had come up with a new way to finally surpass Kellogg's: a breakfast pastry with a fruit filling that could stay fresh without requiring refrigeration. Unfortunately, the idea was released before the product, and Kellogg's came out with the Pop-Tart® before Post could secure the market. The original four flavors? Strawberry, blueberry, apple-currant, and brown sugar cinnamon.

CHOCOLATE-COVERED CRISP RICE COOKIES

Makes about 18 cookies

These cookies are as simple as they are delicious and are sure to serve up a healthy dose of nostalgia. A childhood favorite of our editor-in-chief, Brian Hart Hoffman, these soft, chewy cookies are full of nutty, sweet caramel and toasted crisp rice cereal, all of which is then covered by a fudgy layer of melted milk chocolate. These crisp rice cookies are truly out of this world!

- 5 cups (150 grams) crisp rice cereal
- ¼ cup (57 grams) unsalted butter, cubed
- ½ cup (110 grams) firmly packed dark brown sugar
- ½ cup (170 grams) light corn syrup
- ½ cup (120 grams) sweetened condensed milk
- 1 teaspoon (7 grams) unsulphured molasses
- ½ teaspoon (2 grams) vanilla extract
- ¼ teaspoon kosher salt
- 6 ounces (170 grams) milk chocolate melting wafers*, melted according to package directions

1. Preheat oven to 350°F (180°C). Line a rimmed baking sheet with parchment paper.
2. On prepared pan, spread cereal.
3. Bake until lightly golden brown, about 10 minutes, stirring every 3 minutes. Let cool completely on pan. Transfer cooled cereal to a large bowl.
4. In a large saucepan, melt butter over medium heat. Add brown sugar; cook, stirring occasionally, until melted, 3 to 4 minutes. Add corn syrup, condensed milk, and molasses. Bring to a gentle boil, stirring occasionally, and cook, stirring occasionally, until a candy thermometer registers 235°F (112°C). Remove from heat, and immediately pour over toasted cereal. Add vanilla and salt; fold until cereal is evenly coated.
5. Line a rimmed baking sheet with parchment paper. Using a 3-tablespoon spring-loaded scoop, scoop cereal mixture (about 30 grams each), and place 1 inch apart on prepared baking sheet. Place a 2¾-inch round cutter around a scoop, and gently press into a disk;



repeat with remaining scoops. (This helps with uniformity; see Note.) Let cool completely, about 20 minutes.

6. Using a gloved hand, dip disks, one at a time, into melted chocolate, coating completely and wiping off excess as needed. Return to pan, and let stand until chocolate is fully set, about 1 hour. Store in an airtight container for up to 1 week.

**We used Ghirardelli Milk Chocolate Flavored Melting Wafers.*

Note: For the most classic shape, make sure to gently press on the edges of the disks after shaping with a cutter so they're slightly rounded.

STRIPED WHITE CHOCOLATE CAKES

Makes 14 mini cakes

There's just something special about these fluffy little yellow cakes. Sandwiched with an irresistibly creamy white chocolate filling and covered in those quintessential stripes of dark chocolate over a white chocolate shell, these personally portioned cakes are sure to conjure up all your favorite grade school packed lunch memories.

- 2 cups (400 grams) granulated sugar
- ½ cup (112 grams) neutral oil
- 3 large eggs (150 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 2⅔ cups (333 grams) unbleached cake flour
- 1½ teaspoons (7.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup plus 2 tablespoons (270 grams) whole milk, room temperature

White Chocolate Swiss Meringue Frosting (recipe follows)

- 4 ounces (113 grams) white chocolate, chopped
- 2 teaspoons (10 grams) coconut oil
- 2 ounces (56 grams) 60% cacao dark chocolate, melted

1. Preheat oven to 350°F (180°C). Spray a 17½x12½-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat sugar

and neutral oil at medium speed until moist and well combined, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to sugar mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter in prepared pan.

4. Bake until top is dry, edges are lightly golden, and a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool completely in pan.

5. Freeze cooled cake until firm, about 30 minutes.

6. Using a 2½-inch round cutter, cut 28 rounds out of cake, discarding scraps.

7. Place White Chocolate Swiss Meringue Frosting in a pastry bag fitted with a large round piping tip (Ateco #805). Pipe frosting on top of half of rounds. Place remaining rounds on top of frosting.

8. In a small microwave-safe bowl, heat white chocolate on high in 10-second intervals, stirring between each, until melted and smooth (1 to 1½ minutes total). Stir in coconut oil until well combined.

9. Line 2 baking sheets with parchment paper. Place a wire rack on 1 prepared pan. Place cakes on prepared rack. Slowly pour white chocolate mixture over cakes until evenly coated. Gently tap pan with rack on counter so excess white chocolate mixture drips off. Using a small offset spatula, transfer coated cakes to

remaining prepared pan. Refrigerate until firm, about 20 minutes.

10. Drizzle cakes with melted dark chocolate. Refrigerate until firm, about 10 minutes. Refrigerate in an airtight container for up to 1 week.

WHITE CHOCOLATE SWISS MERINGUE FROSTING

Makes 2 cups

- ¾ cup (150 grams) granulated sugar
- 3 large egg whites (90 grams), room temperature
- ¼ teaspoon kosher salt
- 1 cup (227 grams) unsalted butter, cubed and room temperature
- 4 ounces (113 grams) white chocolate, melted and slightly cooled

1. In the heatproof bowl of a stand mixer, combine sugar, egg whites, and salt. Place bowl over a saucepan of simmering water, and cook, whisking frequently, until sugar dissolves and an instant-read thermometer registers 130°F (54°C).

2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until fluffy and bowl is cool to the touch, 6 to 8 minutes. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition. (If buttercream breaks, beat for 2 to 3 minutes, and emulsion will come back together.) (See Kitchen Tips.) Reduce mixer speed to medium, and beat until smooth and shiny. Add melted white chocolate, and beat just until combined. 

KITCHEN TIPS

Your Swiss meringue frosting questions, answered!

PROBLEM: Your butter is too cold when you add it to the meringue.

FIX: Warm the bowl with a hot towel to help soften the butter.

PROBLEM: The meringue is too warm when the butter is added.

FIX: Place the bowl in the refrigerator to help the meringue firm back up.

PROBLEM: The frosting breaks or looks curdled while beating in the butter.

FIX: Just keep beating it and it will eventually come back together. Don't worry—it's almost impossible to overwhip this frosting.

origin of a classic



German Chocolate Cake

WHAT MAKES THIS CAKE GERMAN? THE ANSWER MAY SURPRISE YOU.
THIS STORY IS FILLED WITH MISPRINTS AND MISNOMERS GALORE.

BY OLIVIA KAVANAGH

What's in a name? When it comes to German chocolate cake, the story of its name spans over a century, and its true origin is widely misunderstood. Luckily, there's no lack of understanding when it comes to the rich appeal of German chocolate cake. Subtly sweet layers of tender, chocolate-laden cake are blissfully enrobed in a gooey, caramelized coconut and pecan custard that adds just the right amount of texture and silky sweetness. Every bite is a perfectly balanced marriage of velvety-soft chocolate cake and sticky, sweet filling studded with crunchy pecans and chewy coconut. In truth, the German chocolate cake isn't really German at all; it's named after an employee of Baker's Chocolate Company, Samuel German. To think, this twisted tale started with a simple bar of chocolate.

In 1764, John Hannon and Dr. James Baker started importing cocoa beans and producing chocolate in the Lower Mills section of Dorchester in Boston, Massachusetts. John, an Irish immigrant, had been trained in the process of making chocolate, and James, who operated a general store, had money to invest. Originally branded Hannon's Best Chocolate, the company started off selling a standard unsweetened chocolate used for chocolate drinks. However, as time went on and the knowledge surrounding chocolate production expanded, so did the variety of chocolate sold. When John set sail for the West Indies in 1779 to purchase cacao and never returned, James saw his

opportunity and bought John's share of the company in 1780, renaming the enterprise the Baker Chocolate Company.

When James later retired, he passed the business along to his son, Edmund, in 1804. After growing the company for almost 20 years, Edmund turned over ownership to his son, Walter, in 1823. It was Walter who then expanded production and made Baker's Chocolate a household name across the country. A former coachman of Walter, Samuel German became a senior chocolate maker during his time at Baker's, and in 1852, he developed a style of sweet baking chocolate branded with his last name: Baker's German's Sweet Chocolate.



Because most chocolate during that time was made without sugar, it could easily become too intense or bitter when baking. Samuel saved bakers time and money by incorporating sugar into each bar and reduced the cacao content of each bar to diminish its bitterness. German's Sweet Chocolate was an instant hit amongst children and quickly became one of the most popular eating and baking chocolates available. However, many say Samuel's confectionary creation didn't truly reach its height of fame until 1957.

On June 3, 1957, a recipe for German's Chocolate Cake ran as the "Recipe of the Day" in the *Dallas Morning News*. Home baker Mrs. George Clay submitted her recipe for a chocolate layer cake named after the German's Sweet Chocolate added to the cake batter. The recipe gained in popularity, and General Foods, which owned Baker's Chocolate at the time, distributed the recipe to newspapers across the US. The recipe was so popular that sales of German's Sweet Chocolate shot up more than 70% within a year. But as newspapers around the country reprinted the recipe, somewhere along the way, German's Chocolate Cake lost its possessive form. It was only a matter of time before Germany started receiving credit for the classic American dessert.

By 1963, the confusion surrounding the origin of German chocolate cake had become so widespread that it's rumored President Lyndon B. Johnson served the cake at a luncheon with visiting chancellor of what was then West Germany, Ludwig Erhard. But who could blame him?

The only true overlap between German tradition and German chocolate cake is the frosting. Similar to the filling used for German chocolate cake, German buttercream frosting typically starts with a custard or pastry cream base. However, that's about the only connection between the two. Otherwise, German chocolate

cake was a truly Southern invention consisting of already-popular components of Southern baking. In fact, when looking at the recipe, it's hard to imagine a more Southern-sounding cake. For one, a staple ingredient of the cake is buttermilk, something that has become ubiquitously tied to the American South. Add an evaporated milk-based custard filled with Southern pecans and the tropical flavor of coconut, and you have a true Southern treat.

Another Texas classic, the Texas sheet cake, bears a close resemblance to German chocolate cake, just with a little less height. Many say that the advent of the German chocolate cake is what inspired the no-frills, Texas-size sheet cake. Typically made up of a single layer of rich chocolate cake and then topped with a fudgy pecan-filled icing, it's hard to miss the likeness between the two.

But the confusion once again grows when considering the closest relative to this famed chocolate cake, the Hawaiian Chantilly cake. Unlike French-inspired Chantilly cake, which involves layers of white cake, berries, and sweetened whipped cream, Hawaiian Chantilly Cake consists of layers of light, moist chocolate chiffon cake, a rich and butterscotch-like custardy icing, and a final sprinkling of chopped toasted macadamia nuts. The resemblance is almost uncanny, especially taking into account that Hawaiian Chantilly cake dates back to the 1950s as well.

Regardless of its name, the undeniably delicious combination of velvety chocolate cake and caramelly custard studded with pecans and coconut endures. In fact, German chocolate cake is so beloved in the United States that it has its own national holiday on June 11. So, whether you choose to celebrate now or later this year (or both!), you'll have a delectably decadent chocolate cake to enjoy and a truly fascinating story to tell.



GERMAN CHOCOLATE CAKE

Makes 1 (8-inch) cake

German chocolate cake, contrary to its name, is in fact an American classic. Made up of layers of richly decadent chocolate cake and covered in a sticky, sweet coconut-pecan custard, this cake is a true indulgence. Chewy coconut and crunchy pecans lend incredible texture while the golden caramelized custard and delicate chocolate flavor of the cake meld together to create a perfectly balanced bite.

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 1 cup (220 grams) firmly packed light brown sugar
- 4 large eggs (200 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 2½ cups (313 grams) all-purpose flour
- ¼ cup (21 grams) unsweetened cocoa powder
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- 1½ cups (360 grams) whole buttermilk
- 8 ounces (226 grams) 48% cacao sweet baking chocolate*, melted and cooled

Coconut-Pecan Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, cocoa, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning

and ending with flour mixture, beating just until combined after each addition. Stir in melted chocolate until combined. Divide batter among prepared pans (about 2 cups or 570 grams each), smoothing tops with an offset spatula.

4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

5. Place 1 cooled cake layer on a cake plate. Spread 2 cups (498 grams) Coconut-Pecan Frosting on top. Top with second cake layer, and spread 2 cups (498 grams) frosting on top. Top with remaining cake layer, and spread remaining Coconut-Pecan Frosting on top and sides of cake.

**We used Baker's German's Sweet Chocolate.*

COCONUT-PECAN FROSTING

Makes 9 cups

- 3 cups (600 grams) granulated sugar
- 3 cups (720 grams) evaporated milk
- 1½ cups (340 grams) unsalted butter, room temperature
- 9 large egg yolks (167 grams), room temperature
- ¾ teaspoon (2.25 grams) kosher salt
- 4½ cups (540 grams) packed sweetened flaked coconut
- 3 cups (339 grams) chopped toasted pecans
- 1½ tablespoons (19.5 grams) vanilla extract

1. In a medium saucepan, whisk together sugar, evaporated milk, butter, egg yolks, and salt until smooth. Cook over medium heat, whisking frequently, until thickened and mixture coats the back of a spoon, 25 to 30 minutes.

2. Remove mixture from heat, and stir in coconut, pecans, and vanilla. Cover and refrigerate until cooled. ▢





fast-fix baking

GIANT PEANUT BUTTER CUP

KING-SIZE CANDY BARS, STEP ASIDE!

GIANT PEANUT BUTTER CUP

Makes 1 (9½-inch) tart

What's better than a peanut butter cup? How about a Giant Peanut Butter Cup! This chocolate-peanut butter behemoth is 9½ inches of pure bliss, from the rich milk chocolate base to the creamy, sweet peanut butter filling. This treat is a true testament to the idea that you can never have too much of a good thing.

- 4 cups (680 grams) chopped 31% cacao milk chocolate*
- 2 tablespoons (28 grams) refined coconut oil
- 1½ cups (384 grams) creamy peanut butter
- ½ cup (113 grams) unsalted butter, softened
- 2 cups (240 grams) confectioners' sugar

1. In the top of a double boiler, combine chocolate and coconut oil. Cook over simmering water, stirring occasionally, until melted and smooth. Pour half of chocolate mixture (about 339 grams) into a tall-sided 9½-inch fluted round removable-bottom tart pan. (Keep remaining chocolate mixture warm.) Using an offset spatula, spread chocolate mixture across bottom and up sides of pan. Refrigerate for 1 hour or freeze for 30 minutes.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat peanut butter and butter at medium speed until smooth. Add confectioners' sugar, ½ cup (60 grams) at a time, beating until combined after each addition. Spread

mixture evenly into chocolate base until smooth. Refrigerate until filling is cold, about 30 minutes.

3. Pour remaining warm chocolate mixture over filling, smoothing with an offset spatula. (See Note.) Refrigerate until firm, about 1 hour. Remove from pan, and slice using a warm, dry knife.

**We used Lindt Classic Recipe Milk Chocolate Bars.*

Note: If your remaining chocolate mixture hardens, microwave on high in 10-second intervals, stirring between each, until melted. 



TRISH ON BAKING IN A WINTER WONDERLAND



TRISH TACKLES HOW TO GET BREAD TO RISE IN COLD KITCHENS, SUBSTITUTING FROZEN PRODUCE FOR OFF-SEASON BAKING, AND CHOUX TROUBLESHOOTING

When it comes to substituting frozen berries in place of fresh produce in cakes and quick breads, what are the basic baker's rules?

Keep a couple things in mind. Chemically speaking, most berries are largely made up of water (80% and higher across the board). When they are frozen, the water expands into larger ice crystals, breaking down some of the cell structure of your fruit. That's why your thawed, frozen berries won't have the plump appearance of fresh fruit. They may also affect two components of your baked good: the color and the texture. Frozen blueberries, raspberries, and strawberries can often bleed more, creating color-streaked, tie-dyed batters. If this extra color translates to extra liquid, this may affect the wet-to-dry ingredient ratio in your batter, particularly in recipes developed with fresh fruit. To sidestep these problems, you can rinse, drain, and pat dry your frozen berries. This is especially helpful when you're working with blueberries, strawberries, and raspberries, which have fragile skins and are particularly prone to bursting after freezing. With cranberries, you could face less of an issue because of their firmer skins. To thaw or not to thaw? For recipes that bake for a longer amount of time, like cakes and loaves, you can add your frozen berries (rinsed, drained, and patted dry!) to the mix. However, budget for a potentially

longer bake time and be prepared to tent with foil to prevent excess browning. For shorter cooking times, you might consider thawing, draining, and patting dry frozen berries before they're added to the batter.

I'm having an issue with my pâte à choux cracking on top—what could be going wrong?

Pâte à choux can be a tricky one! It's a delicate process, from mixing the dough to piping and baking it. To start, ensure your ingredients are measured accurately and are well incorporated. This finicky dough is a great candidate for measuring by weight. Be sure your sugar and salt are fully dissolved before the water mixture comes to a boil. Check that your flour is lump-free, sifting if needed; also, stir your dough mixture vigorously after your flour's been added in. Egg ratios are especially integral; too little or too much may impact your pâte à choux's puffing power and increase your chances of a cracked or squat end-product. A fissured façade may also mean you've baked your pâte à choux at too high a temperature. This forces the dough to rise and expand at a rapid speed, creating cracks along the way. You could try baking the pastry shells at a constant, lower temperature. Our Lemon Meringue Éclairs (page 53), for instance, bake at 375°F (190°C) with no adjustments in oven temperature.

A lack of consistent piping can also explain cracked pastry shells. Get rid of any air bubbles in your pastry bag before piping. Although sometimes easier said than done, aim to pipe smooth shapes by applying even, consistent pressure. Also, if you have one on hand, a star tip for piping long éclairs can help the pastry expand and bake with a more even shape.

My bread dough doesn't rise when my house is cold. What should I do?

As temperatures drop for the winter season, it may be hard to find that "warm, draft-free place" for your dough to rise. We love to use the boiling water and oven method. Place your dough in a cold oven with a small saucepan of boiling water to create a warm, steamy environment. (Keep the oven door closed.) Allow dough to proof, rewarming hot water as needed. You can also create a similar makeshift "proof box" using your microwave and a glass wet measuring cup of boiling water. A large saucepan with a heatproof cooling rack placed over top also works in a pinch. Simply fill the pan with a couple inches of simmering water and set covered dough on the rack. A slow cooker can also help! Fill your slow cooker about halfway with water and set to low. Place the lid on upside down, layer a dish towel over the lid, and then place your pan or bowl of dough on top. 🍞

Have a baking question for Trish? Email us at bakefromscratch@hoffmanmedia.com and your question could be featured in our next issue!



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